

Gingerbread Twix Blondies

<http://unihomemaker.com/2013/12/20/gingerbread-twix-blondies/>

Ingredients:

- 2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of ground cinnamon
- 1/2 teaspoon of salt
- 1/4 teaspoon of baking soda
- 3/4 cup of granulated sugar
- 3/4 cup of light muscovado sugar
- 2/3 cup of unsalted butter, melted and cooled
- 2 tablespoons of vanilla extract
- 2 eggs
- 1 (10 ounce) bag of fun size gingerbread Twix, unwrapped and chopped
- white chocolate chips for sprinkling on top (optional)

Preparation:

Preheat the oven to 350 degrees F. Grease a 9" x 13"-inch baking pan with non-stick baking spray. Line it with a sheet of parchment paper leaving a generous overhang for easy removal; set aside.

In a medium bowl whisk together flour, baking powder, ground cinnamon, salt and baking soda; set aside.

Using a stand or electric mixer (or mix by hand) mix together sugars, butter and vanilla extract until combined. Add eggs and continue to mix. Slowly add the dry ingredients to the wet ingredients and mix until just moistened. Batter will be thick. Fold in chopped gingerbread Twix.

Scrape the batter into the prepared pan and spread it evenly with a spatula. If using white chocolate chips, sprinkle on top of the batter. Bake for 25-30 minutes or until edges turn golden brown and toothpick/tester inserted into the center comes out clean. Allow the blondies to cool completely before cutting into squares.