

Pantry Blondies

From Mom's Big Book of Baking

1 cup unbleached all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup (1 stick) unsalted butter
1 cup firmly packed brown sugar
1 large egg
1 teaspoon pure vanilla extract
3/4 cup chopped walnuts

Preheat oven to 350 degrees. Line an 8 inch square baking pan with heavy duty aluminum foil, making sure the foil is tucked into all corners and that there is at least 1 inch overhang around the top of the pan on all sides.

Combine flour, baking powder and salt in a small bowl. Melt the butter in a medium saucepan over low heat. Remove it from the heat. With a wooden spoon, stir in the brown sugar until it is dissolved. Quickly whisk in the egg and vanilla. Stir in the flour mixture until just incorporated. Stir in the walnuts.

Pour batter into the prepared baking pan. Bake until they are just set in the center, about 25-30 minutes. Let them cool completely on a wire rack.

Grasping the overhanging foil, remove the blondies and place on a cutting board. Cut into 16 squares. They will keep at room temperature in an airtight container for up to 3 days.