

Banana, Pecan, and Maple Blondies

Makes 24

Hands-on Time 30 minutes

Baking Time 45 minutes

Ingredients

200g plus extra for greasing Unsalted butter
3 Bananas (ripe)
200g White chocolate
100g Caster sugar
240g Soft light brown sugar
3 Eggs, large
2 tsp Vanilla extract
200g Plain flour
1/2 tsp Fine sea salt
100g Pecans
100g Dark chocolate chips (minimum 70%)
1 tbsp Maple syrup

Equipment

Baking pan, deep sided (25cmx20cm)
Baking parchment
Bowl
Fork
Saucepan
Spatula
Chopping board
Sharp knife

Preheat the oven to 180°C/160°C(Fan)/
350°F/Gas mark 4.

Grease the baking pan with butter and
line with baking parchment.

Peel 2 bananas and add them to the
bowl. You need 200g.

Mash with a fork.

Add 200g of butter to the saucepan and
place over a low-medium heat until
melted.

Remove from the heat and break the
white chocolate up over the saucepan.

Stir the chocolate into the butter with a
spatula until it has melted.

Add the sugars and stir.

Add the eggs, one at a time, and beat
into the mixture followed by the vanilla
and mashed bananas.

Fold in the flour and salt.

Chop the pecans and add them to the
mixture along with the chocolate chips.

Transfer into the lined baking pan and
smooth out using the spatula.

Peel and slice the remaining banana and
place the slices over the top of the mix.

Pop the pan into the oven on a middle shelf for 25 minutes.

Remove from the oven and drizzle the maple syrup over the top and pop it back to bake for a further 20 minutes.

Once the time is up leave cool on the worktop in the pan before lifting out using the parchment and slicing up.

Enjoy!