



# Easter Blondies

about 16 Portions



Easy

up to 60 Min.



## Ingredients:

### For the Blondies:

200 g Dr. Oetker 26% White Chocolate  
200 g Unsalted butter  
2 Medium Eggs  
2 tsp Dr. Oetker Madagascar Vanilla Extract  
150 g Caster Sugar  
150 g Light Brown Sugar  
150 g Plain Flour  
2.5 g Salt (1/2 tsp)  
1.25 g Dr. Oetker Baking Powder  
100 g Dr. Oetker White Chocolate Chunks  
100 g Dr. Oetker Milk Chocolate Chunks

### To Decorate:

50 g Dr. Oetker 72% Extra Dark Chocolate melted

- 1 Heat oven to 180 C / 160C Fan / Gas 4 and grease and line a 10.5 x 8" brownie tin with non-stick baking paper.
- 2 Put the Dr. Oetker Fine Cooks White Chocolate and unsalted butter into a heatproof bowl. Melt in the microwave on a medium setting for intervals of 30 seconds for approximately 2 minutes. Stir thoroughly until combined and set aside.
- 3 Place the eggs, Dr. Oetker Vanilla Extract and both sugars into a large mixing bowl. Whisk with a handheld mixer until smooth and frothy. Add the melted butter and Dr. Oetker Fine Cooks White Chocolate and continue to whisk. Pour in the flour, salt and Dr. Oetker Baking Powder and mix together with a wooden spoon. Finally, add the Dr. Oetker White and Milk Chocolate Chunks and then mix the chunks evenly throughout the batter.
- 4 Pour the batter into the brownie tin and place in the centre of the oven to bake for 30-40 minutes, or until a skewer placed in the centre of the cake comes out clean.
- 5 Leave to cool on a wire rack for 20 minutes before removing from the tin. To decorate, drizzle the melted chocolate across the surface of the blondies and decorate with the mini chocolate eggs. Cut into squares to serve.



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