

Walnut Blondie with Maple Butter Syrup



Ingredients

- 1 cup sifted flour
- 1/2 tsp baking powder
- 1/8 tsp baking soda
- 1/8 tsp salt
- 1/2 cup chopped walnuts + extra for topping if desired
- 1+ 3/4 cup packed brown sugar
- 1/3 +1/2 cup butter
- 1 egg, beaten
- 1 tbsp vanilla extract
- 1/2 cup white chocolate chips
- 3/4 cup maple syrup (use real maple syrup)
- 4 oz cream cheese

Instructions

Preheat oven to 350 degrees. Combine flour, salt, baking powder and baking soda and sift twice. Add ½ cup of chopped walnuts, mix well and set aside. Melt butter, when melted add brown sugar and mix well. Then add egg and vanilla and mix well. Add flour mixture slowly, mixing well. Add white chocolate chips. Spread in a greased (with butter) 9 inch square pan. Bake 20 to 25 minutes until done (or when wooden toothpick comes out clean).

While baking....melt ½ cup of butter and the cream cheese in a pan with maple syrup, stir in brown sugar until it is dissolved. Once the brownies are done serve brownies topped with ice cream, drenched in maple butter sauce and sprinkled with walnuts.