**White Chocolate & Raspberry Blondies**

**YIELD** **serves 30 bites**

Author: [Jessica Holmes](https://www.sweetestmenu.com/about/) Category: Dessert Cuisine: American

**INGREDIENTS**

* 170 grams (3/4 cup) butter, **melted**
* 225 grams (1 and 1/4 cup) brown sugar
* 2 teaspoons vanilla extract
* 1 large egg
* 210 grams (1 and 1/2 cups) plain flour
* 150 grams (1 cup) white chocolate, chopped (NOT NIBBLED! I KNOW IT’S HARD!)
* 50 grams (1/2 cup) fresh or frozen raspberries

**method**

1. Preheat oven to 180 C (350 F) standard / 160 C (320 F) fan-forced. Grease and line an 8-inch square baking pan with baking or parchment paper, ensuring two sides overhang.
2. In a [large mixing bowl](https://www.amazon.com.au/dp/B01MR8VD09?&linkCode=ll1&tag=sweetestmen01-22&linkId=3fb6ccb507116acda61ec3fe99a4e97a&language=en_AU&ref_=as_li_ss_tl), add melted butter and sugar and gently whisk together. Add the vanilla extract and egg and mix until combined.
3. Stir in flour and white chocolate bits. Fold in raspberries. Pour the batter in prepared pan, smooth the top and place in the oven.
4. Bake blondies for 23 minutes or until golden on the edges and a skewer inserted in the middle comes out clean. Leave in pan to cool completely. Cut into squares to serve.