

Peanut Butter, Chocolate & Shortbread Blondies

from The Imperfect Kitchen

Tarte Tartin Ingredients	Amount
Unsalted butter, softened	150g
Peanut butter (crunchy or smooth)	225g
Light brown sugar	260g
Eggs	2
Vanilla essence	1½ tsp
Plain (all purpose) flour	185g
Baking powder	1½ tsp
Salt	A pinch
White chocolate	100g
Shortbread	100g

Instructions

1. Preheat the oven to 170°C / 325°F
2. Grease a 20 x 20cm (8 x 8 inch) square cake tin and line with baking paper
3. In a large bowl, cream the butter and peanut butter together until very soft. Add the sugar, eggs and vanilla and continue to beat until completely incorporated
4. Combine the flour, baking powder and salt and gently fold into the peanut butter mix until just combined
5. Separate half the mix into another bowl and carefully stir in the shortbread
6. Stir the chocolate into the remaining half
7. Spoon the shortbread mix into the prepared tin and spread right to the edges before adding the chocolate mix on top and smoothing with a palette knife
8. Bake in the oven for 35-40 minutes, or until golden brown and almost firm in the centre (always err on the side of caution here, slightly underdone is gorgeously fudgy and definitely preferable to overdone)
9. Allow to cool in the tin, before removing and cutting into squares