

Second Place: Lillie Cantin, Zebulon

Blonde Brownies with White Chocolate, Cranberries and Walnuts

1 ¼ cups King Arthur flour
1 tsp. baking powder
1 ½ cups brown sugar
½ cup butter, melted
1 egg
1 tsp. vanilla extract
½ cup white chocolate chips
½ cup dried cranberries
½ cup walnuts, chopped

Preheat oven to 350 degrees. Line an 8 x 8 baking pan with foil.

Whisk together flour and baking powder.

Combine brown sugar and butter in a large bowl. Mix until fully incorporated. Add egg, vanilla and flour mixture and continue mixing until fully incorporated. Fold in cranberries, chocolate chips and walnuts.

Pour batter into prepared pan and bake for 35-40 minutes or until edges are firm and starting to pull away from sides of the pan.

Cool on wire rack for 15 minutes before serving.

Makes 12 servings