



White Chocolate and Lime Blondies

Ingredients:

6 Tbls.	Unsalted Butter	5 oz.	White Chocolate, chopped
1 ¼ C.	AP Flour	½ tsp.	Baking Powder
½ tsp.	Salt	3 ea.	Eggs
1 C., 2 Tbl.	Sugar	1 Tbl.	Minced Lime Peel, (no pith)
2 tsp.	Vanilla		

Method:

1. Pre-heat oven to 350.
2. Line a 9" square baking pan with foil, allowing to extend over the sides.
3. Butter foil.
4. Combine butter and 4 oz. white chocolate in a small sauce pan.
5. Whisk over low heat until melted.
6. Beat eggs, sugar, peel, and vanilla until fluffy. Stir in white chocolate.
7. Fold in sifted dry ingredients.
8. Spread batter into prepared pan. Sprinkle 1 oz. chocolate atop batter.
9. Bake until golden and top is dry to touch, about 35 minutes.