

Strawberry White Chocolate Blondie

By: Andrea | *Cooking with a Wallflower*

Ingredients:

1 cup flour
1/4 teaspoon baking soda
1 cup white chocolate chips
1/3 cup vegetable oil
2 eggs, beaten
1 teaspoon vanilla extract
1/3 cup condensed milk or brown sugar
1/2 cup strawberries, diced
2-3 small strawberries, sliced

Yields: 12-16 servings

Directions:

Preheat the oven to 350°F. Line a 9x9 baking pan (for thicker slices) or a 13x9 baking pan (for thinner slices) with foil and lightly grease with nonstick cooking spray.

In a small pot, add vegetable oil over medium to low heat. Then add in the white chocolate chips. Constantly stir to prevent the chocolate from burning. Continue to stir to melt the chocolate until most of the chocolate has melted and appears smooth.

Once the chocolate has melted, remove from heat. Add in vanilla extract, condensed milk or brown sugar, and beaten eggs. Mix until evenly incorporated. Pour this mixture into a large mixing bowl.

In a medium sized bowl, mix together flour and baking soda until evenly distributed. Pour the dry ingredients into the wet ingredients, and mix until all the ingredients are incorporated. Gently mix in the diced strawberries.

Pour the batter into the baking pan. Place the sliced strawberries on top of the batter.

Bake for 15-20 minutes at 350°F, or until the toothpick test comes out clean. Allow the blondie to cool for about 10 minutes before slicing into 9 or 16 pieces.

Serve warm or cold. Enjoy!