

## Chocolate Hazelnut Blondies

2 C packed brown sugar

$\frac{2}{3}$  C unsalted butter cut in small cubes

2 large eggs

2 tsp vanilla

2 C all purpose flour

1 tsp baking powder

1 tsp baking soda

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  C chopped hazelnuts

$\frac{1}{2}$  C chocolate chunks or chips

Preheat oven to 350°. Coat a 13x9 pan with cooking spray. Combine brown sugar and butter in sauce pan over medium heat stirring constantly until melted together and smooth. Note: sugar will not be completely dissolved. Remove from heat and put in mixing bowl and stir to cool. Stir in eggs one at a time. Add vanilla. Stir in flour, baking soda, baking powder and salt until smooth. Spread batter in pan and smooth out top. Scatter chopped hazelnuts and chocolate chunks over the top. Bake for 25-30 minutes until toothpick comes out clean. Cut in squares while still slightly warm.