

# Orange Walnut Blondies

**Summary:** *From "Fat Witch Brownies"*

## Ingredients

120 gms butter  
1 3/4 cups firmly packed brown sugar  
2 large eggs  
juice of one orange  
1 tsp vanilla  
1 3/4 cups plain flour  
1/2 tsp baking powder  
1/2 tsp salt  
zest of one orange  
1/2 cup roughly chopped walnuts  
1/2 cup choc chips

## Instructions

Grease 9"x9" pan.

Preheat oven to 160C

Melt butter and sugar in small pan over low heat, stirring often. Cool to room temperature.

Transfer butter/sugar mixture to medium mixing bowl, add eggs, one at a time, blending thoroughly.

Add orange juice and vanilla, blend.

Sift flour, baking powder and salt directly into batter and blend until well combined.

Stir in zest, walnuts and choc chips.

Pour into pan and bake for 30 minutes.

Cool in pan, slice into squares to serve.

Preparation time: 10 minute(s)

Cooking time: 30 minute(s)