

# Blondies with Dark Roots

## Description

Guy Fieri redefines blondies with this riff on the classic bar cookie. He starts his batter by whipping cream cheese with butter, and the result is a light, standout snack-cakey treat.

Read more at: <http://www.foodnetwork.com/recipes/guy-fieri/blondies-with-dark-roots-recipe/>

## Summary

**Yield:** 9

**Source:** Guy Fieri

**Prep Time:** 1 1/2 hours

**Category:** Desserts

**Cuisine:** American

**Tags:** chocolate chips, Brown Sugar

## Ingredients

- 1 cup flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp fine salt
- 1/3 cup room temp butter
- 3 oz cream cheese softened
- 1 cup brown sugar packed
- 1 tbsp vanilla extract
- 1 egg
- 1/2 cup dark chocolate chips
- 1/2 cup hazelnuts
- 1/4 cup shredded coconut

## Instructions

Preheat the oven to 350 degrees F. Mist an 8-inch-square glass baking dish with nonstick cooking spray.

Whisk the flour, baking powder, baking soda and salt in a small bowl.

Beat the butter and cream cheese in a large bowl with a mixer at medium speed until fluffy. Add the brown sugar and beat 3 to 4 more minutes. Beat in the vanilla and egg. Add the flour mixture and mix on low speed until just combined. Fold in the chocolate chips, hazelnuts and coconut with a wooden spoon.

Spread the batter in the prepared baking dish and bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Let cool 20 minutes in the dish before slicing.

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