

Gingerbread Blondie Bars

Yield: 12 bars

Ingredients:

2 cups all purpose flour
1 ¼ teaspoons baking soda
1 ¼ teaspoons kosher salt
1 ¼ teaspoons ground ginger
1 ¼ teaspoons ground cinnamon
¼ teaspoon ground cloves
1 cup (2 sticks) unsalted butter
1 ¼ cups brown sugar, packed
½ cup granulated sugar
⅓ cup unsulfured molasses
2 large eggs PLUS one egg yolk
2 teaspoons pure vanilla extract
1 cup chopped candied/crystalized ginger chunks



Steps

- Step 1:** Preheat oven to 350°F. Line a 9" x 11" baking pan with parchment paper so that there is an overhang of paper.
- Step 2:** In a small bowl, whisk together the flour, baking soda, salt and spices.
- Step 3:** In a medium saucepan set over medium heat, or in a microwave-safe bowl, heat the butter until melted. Add the brown sugar, granulated sugar, and molasses and whisk until combined. Let cool slightly, then add eggs, yolk and vanilla whisking until combined. Stir in the flour mixture until just combined - do not overmix. Fold in the ginger chunks.
- Step 4:** Spread the batter into the prepared pan spreading it out evenly.
- Step 5:** Bake until the edges are solidified and the center is slightly jiggly - about 25 minutes.
- Step 6:** Let cool a bit in the pan before lifting the parchment paper out. Allow to fully cool on counter before cutting into squares. Store in an airtight container for up to 1 week.