

Zucchini Bread Recipes

Easy Cinnamon Sugar Blondies

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 2 teaspoons vanilla extract
- [ ] 1 ½ cups all-purpose flour
- [ ] ½ teaspoon baking powder
- [ ] ¼ teaspoon salt
- [ ] 2 teaspoons ground cinnamon
- [ ] ¼ cup granulated sugar for topping

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9×13-inch baking pan.



2. In a large bowl, whisk together the melted butter and brown sugar until smooth; it should smell caramelized.



3. Add the eggs one at a time, whisking gently, then stir in the vanilla extract.



4. In a separate bowl, sift together flour, baking powder, salt, and cinnamon; fold into the wet mixture just until combined.



5 Spread the batter evenly in the prepared pan. In a small bowl, combine granulated sugar with a pinch of cinnamon and sprinkle over the top.



6 Bake for 22-25 minutes, or until the edges are golden and a toothpick inserted near the center comes out with a few moist crumbs.



7 Allow the blondies to cool in the pan for 10 minutes before cutting into squares.



Nutrition per serving

340 kcal	5 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer center, reduce the bake time by 2-3 minutes.
- For extra crunch, sprinkle a light drizzle of maple syrup on the top while still warm.
- These blondies pair beautifully with a cup of chai tea or cold milk.