Maltesers Blondies



TIME	45 min
INGREDIENTS	9 items
MAKES	20 servings

Brownie but make it fashion. Blondies are just as squidgy and satisfying, but with an on-trend vanilla and malt flavour.

INGREDIENTS

- 100g Maltesers (half of them cut in half)
- 225g buttermilk spread
- 3 large eggs
- 275g light brown soft sugar
- 1 tsp vanilla, extract
- 200g plain flour
- 3 tbsp Malted Drink Powder
- 1 tsp baking powder
- ½ tsp fine sea salt

INSTRUCTIONS

1. Preheat oven at 180C (fan 160c).
2. Grease and line with baking paper a 20 x 30cm baking tin.
3. Melt the buttermilk spread in a saucepan over a low heat.
4. Beat together the eggs and sugar, until paler and fluffy, about 3 minutes, then mix in the melted spread and vanilla.
5. Add the flour, Malted Drink Powder, baking powder and salt, and mix until smooth, then stir in half the of the whole and half of the chopped Maltesers
6. Spoon the mix into the prepared tin, then scatter over the rest of the Maltesers and bake for 30 – 35 minutes.
7. Leave to cool before cutting into squares.

More Recipes Like This



[Carrot Cake Traybake with Maltesers Easter Bunnies]

Cooking time

45 min

Ingredients

11 items



Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items



Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items



Maltesers Bunnies Brownie Bites

Cooking time

35 min

Ingredients

11 items

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