



Maltesers Blondies  
RECIPE

## Maltesers Blondies



<?xml version="1.0"?>

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.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in same window\)](#)
- [Print \(opens in same window\)](#)

## 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. 1  
Preheat oven at 180C (fan 160c).
2. 2  
Grease and line with baking paper a 20 x 30cm baking tin.
3. 3  
Melt the buttermilk spread in a saucepan over a low heat.
4. 4  
Beat together the eggs and sugar, until paler and fluffy, about 3 minutes, then mix in the melted spread and vanilla.
5. 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. 6  
Spoon the mix into the prepared tin, then scatter over the rest of the Maltesers and bake for 30 - 35 minutes.
7. 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

[SEE DETAILS](#)



## **Chocolate Banana Loaf**

Cooking time

60 minutes

Ingredients

12 items

[SEE DETAILS](#)



## **Easter Egg Cookies**

Cooking time

7 minutes

Ingredients

9 items

[SEE DETAILS](#)



## **Maltesers Bunnies Brownie Bites**

Cooking time

35 min

Ingredients

11 items

[SEE DETAILS](#)

---

**Source URL:** <https://www.maltesers.co.uk/recipes/maltesers-blondies>