

BLONDIE BARS



20 squares



1 hour

INGREDIENTS

SHORTBREAD CRUST:

- 1 cup softened butter (227g)
- 6 TBSP sugar (75g)
- 1 tsp vanilla extract
- 2.5 cups flour (300g)
- 1/2 tsp salt

FILLING:

- 1/2 cup butter (113g)
- 1 cup sugar (200g)
- 2 TBSP nuez Maizena*
- 1 can evaporated milk (354ml)
- 2 egg yolks
- 1 tsp vanilla extract
- 1 cup pecan pieces
- 1 cup walnut pieces
- 1 cup shredded coconut

DRIZZLE:

- 1/2 cup chocolate chips
- 1/2 tsp coconut oil

* if you can't find Nuez Maizena, use 2 tablespoons of regular cornstarch to thicken the mixture.

DIRECTIONS

1. Preheat your oven to 350°F and line a 12x8 baking pan with parchment paper.
2. In a mixing bowl, cream together the butter, sugar, and vanilla until the mixture is smooth.
3. In a separate bowl, whisk together the flour and salt, then combine it with the creamed mixture.
4. Evenly spread the shortbread dough into the prepared baking pan, smoothing the surface.
5. Create small holes in the dough to prevent it from rising during baking. Bake for 10–15 minutes or until the edges are golden brown. Allow it to cool before adding the filling.
6. In a saucepan, combine butter, sugar, cornstarch, evaporated milk, and egg yolk. Heat while stirring until it reaches a boil. Remove from heat and incorporate vanilla, coconut, walnuts, and pecans. Allow the mixture to cool for 20 minutes before spreading it over the cooled shortbread crust.
7. In a microwave, melt chocolate chips with coconut oil in 30-second intervals. Transfer the melted chocolate into a piping bag, snip the tip to create a small opening, and drizzle it over the cookies. Chill in the refrigerator for at least 15 minutes before cutting and serving.