

Banana, Pecan, and Maple Blondies

Makes 24

Hands-on Time 30 minutes

Baking Time 45 minutes

Ingredients

- 200g plus extra for greasing unsalted butter
- 3 ripe bananas
- 200g white chocolate
- 100g caster sugar
- 240g soft light brown sugar
- 3 large eggs
- 2 tsp vanilla extract
- 200g plain flour
- ½ tsp fine sea salt
- 100g pecans
- 100g dark chocolate chips (minimum 70%)
- 1 tbsp maple syrup

Equipment

- Baking pan, deep-sided (25cm x 20cm)
- Baking parchment
- Bowl
- Fork
- Saucepan
- Spatula
- Chopping board
- Sharp knife

Method

1. Prepare the Pan and Oven

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Grease the baking pan with butter and line it with baking parchment.

2. Make the Batter

- Peel 2 bananas and mash them in a bowl until smooth.
- Melt 200g of butter in a saucepan over low-medium heat. Remove from the heat and add the white chocolate. Stir until melted.
- Add the caster sugar and light brown sugar to the saucepan. Stir until combined.
- Beat in the eggs, one at a time, followed by the vanilla extract and mashed bananas.
- Fold in the flour and salt until just combined.
- Chop the pecans and add them to the batter along with the dark chocolate chips.

3. Assemble and Bake

- Pour the batter into the prepared pan and smooth the top with a spatula.
- Peel and slice the remaining banana. Arrange the slices over the batter.
- Bake on the middle shelf for 25 minutes.
- Remove from the oven, drizzle the maple syrup over the top, and return to the oven for another 20 minutes.

4. Cool and Serve

- Let the blondies cool completely in the pan.
- Lift them out using the parchment and slice into squares.

Enjoy!