

chattavore

APPLE-WALNUT BLONDIES WITH WALNUTS AND SALTED WHISKEY CARAMEL

Blondies adapted from One-Bowl Baking by Yvonne Ruperti, caramel adapted from Sally's Baking Addiction

Prep time: 15 minutes

Cook time: 35-40 minutes

Makes 9-16 bars

For the caramel

- 1 cup (200 grams) granulated sugar
- 6 tablespoons ((90 grams) unsalted butter, cut into 6 pieces
- 1/2 cup (120 ml) heavy cream
- 2 tablespoons whiskey (I used Chattanooga Whiskey)
- 1 teaspoon kosher salt

For the blondies

- 13 tablespoons (185 grams) unsalted butter, softened
- 1 2/3 cup (330 grams) packed brown sugar, light or dark
- 1 1/4 teaspoons salt
- 1 tablespoon vanilla extract
- 2 large eggs
- 1 3/4 cup (245 grams) all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon cinnamon
- 2 medium apples, peeled, cored, and chopped (I used MacIntosh)
- 3/4 cup (85 grams) walnuts, toasted and coarsely chopped

1. For the caramel: using a wooden spoon, stir the sugar in a medium saucepan over medium heat until melted and light golden in color. Be sure to stir constantly and don't let it burn! Add the butter, one tablespoon at a time, stirring each until melted before adding the next. Be careful as the sugar will bubble when add the butter and boiling sugar is essentially the same as boiling hot lava. Once all the butter is melted, add the heavy cream and, with the heat turned off, the whiskey. Turn the heat back on and boil for one minute, continuing to stir constantly. Remove from the heat and stir in the salt. Allow to cool until no longer molten before serving.
2. Preheat the oven to 350 degrees. Liberally butter an 8-inch square baking pan.
3. In a large bowl, use a sturdy spoon to stir together the butter, brown sugar, salt, and vanilla until well combined and smooth. Add the eggs, one at a time, and stir until completely combined.
4. Add the flour, baking powder and baking soda, and cinnamon. Stir until well combined. Fold in the apples and walnuts.

5. Spread the batter in the prepared baking pan. Bake for 35-40 minutes, until a toothpick inserted in the center comes out clean. Allow to cool completely in the pan then cut into 9 or 16 pieces. Serve with warm caramel.