

Foodnity Recipes

Chewy Blondies With Cinnamon Streusel

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Blondie Batter

- [ ] 2 1/4 cups all-purpose flour (280 g)
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup unsalted butter, softened (227 g)
- [ ] 2 cups dark brown sugar, packed (400 g)
- [ ] 2 large eggs, at room temperature (100 g)
- [ ] 2 tsp pure vanilla extract
- [ ] 1/4 cup chocolate chips (optional, 40 g)

Cinnamon Streusel

- [ ] 1/2 cup granulated sugar (100 g)
- [ ] 2 tbsp ground cinnamon
- [ ] 1/4 cup unsalted butter, melted (57 g)
- [ ] 1 cup all-purpose flour, for streusel (120 g)

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). I like to line my 9x13 inch baking pan with parchment paper, leaving a little overhang on the sides—it makes lifting them out so much easier later on.
2. Grab a small saucepan and set it over low heat. Melt that 1 cup of butter just until it coats the bottom; you don't want it bubbling or browning, just melted and gentle. Remove it from the heat once it's ready.
3. Whisk in the 2 cups of dark brown sugar into your melted butter. You're looking for something smooth and glossy here. Now, let it cool for a bit—we don't want to scramble the eggs—then beat in the 2 large eggs, one at a time, making sure each is fully mixed in before adding the next.
4. Stir in the 2 tsp pure vanilla extract. In another bowl, whisk together the 2 1/4 cups all-purpose flour, baking soda, and salt. Gently fold those dry ingredients into your butter mixture. If you're feeling a bit indulgent, fold in the 1/4 cup chocolate chips now.
5. Spread that lovely batter evenly into your pan. For the topping, mix the 1/2 cup granulated sugar, 2 tbsp ground cinnamon, 1/4 cup unsalted butter (melted), and 1 cup all-purpose flour in a bowl until it's crumbly. Sprinkle it all over the top and press it in just a tiny bit.
6. Bake them in the oven for 30–35 minutes. You'll know they're done when the edges are a pretty golden brown and a toothpick in the center comes out with a few moist crumbs. Just make sure it's not wet batter, yeah?

7. Take the pan out and put it straight onto a wire rack. While they're still warm, use that parchment overhang to gently lift them and cut them into 12 even squares.

8. Now comes the hard part: wait. Let the squares cool in the pan for about 10 minutes before moving them to the rack. It really helps the streusel set so they don't fall apart.

9. Serve these chewy blondies with cinnamon streusel on a family dessert plate, or maybe just a quick snack with a splash of milk or a scoop of vanilla ice cream. Enjoy!

Nutrition per serving

375 kcal	8 g	46 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The streusel might soften a bit after the first day, but they're still delicious.
- Room temperature eggs are key for a smooth batter that doesn't separate.
- Don't overmix the batter after adding the flour, or you'll lose that wonderful chewiness.