



MATCHA BLONDIE

Yield 1 tray bake (20"x30")

These decadent, American-style dessert bars are a cousin of the brownie, with the same dense and moist texture. The heavenly combination of matcha and white chocolate is always a success.

INGREDIENTS

- 175g** butter
- 175g** plain flour
- 175g** white chocolate
- 100g** demerara sugar
- 3** eggs
- 1 tbsp** vanilla extract
- 3 tbsp** *Matcha and Beyond* Culinary Grade matcha
- 1 pinch** of salt

- 1.** Preheat the oven to 180°C. Line a brownie tin with baking paper.
- 2.** Melt the butter and white chocolate together in a saucepan, whilst continuously stirring. Set aside to cool.
- 3.** Beat the sugar and eggs together until white and fluffy, add all the remaining dry ingredients and stir. Then add the chocolate butter mixture and gently mix together.
- 4.** Evenly pour into the brownie tin and bake at 180°C for 35 minutes. Leave to rest and enjoy when it has cool down.