

Apple Blondies

Blondie base adapted from [Mark Bittman's How To Cook Everything](#)

1 cup brown sugar
1 stick unsalted butter, melted
1 egg
3/4 tsp. vanilla extract
1/4 tsp. almond extract
1 cup flour
1/2 tsp. baking soda
pinch of salt
3/4 tsp. cinnamon
1/4 tsp. ground cloves
1/3 cup chopped walnuts
1 medium apple, peeled and diced
2/3 cup confectioners sugar, sifted
1 Tbsp. pure maple syrup
milk or cream

Preheat the oven to 350 and grease an 8x8 pan.

Mix together the brown sugar and butter. Add the egg, vanilla and almond, whisking until just combined. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon and cloves. Add that to the butter mixture, folding with a spatula at the end so as not to overmix. Fold in apples and walnuts. Pour the mixture into the baking dish, and smooth the top. Bake for about 20-25 minutes or until set in the middle.

To make the glaze, combine the confectioners sugar and maple syrup, and drizzle in milk until you get the consistency you want. Drizzle over slightly cooled blondies.