



Free Recipe Easter egg blondies

Description

Easter egg blondies

[Banzai Japan](#)
[Aoi Hoshi MV](#)

These blondies are designed to be slightly undercooked. For a more cakey texture, bake for 25 minutes rather than 20 minutes in the first stage.

Tins, packets and jars

300g/10½oz plain flour

Cooking ingredients

150g/5½oz light soft brown sugar

125g/4½oz caster sugar

pinch sea salt

1½ tsp vanilla extract

Biscuits, snacks and sweets

225g/8oz sugar-coated mini chocolate eggs

Dairy, eggs and chilled

250g/9oz cold unsalted butter, cut into 6–8 pieces

2 large free-range eggs

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Shopping List

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Date Created

March 29, 2024

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