

## **Party Animal Blondie Bars**

**Emily Hutchinson**

**Yield: Serves 12**

### **Ingredients:**

1 cup OR 2 sticks unsalted butter melted, and cooled for 2 minutes  
1 cup light brown sugar packed  
1/2 cup granulated sugar  
1 tsp pure vanilla extract  
2 large eggs  
2 cups all-purpose flour spoon and level measured  
1 tsp aluminum-free baking powder  
1 tsp salt  
1/2 cup white chocolate chips plus an extra handful for topping  
26 Iced animal cookies broken into chunks (reserve 6 whole cookies for topping)  
10 Golden Oreos broken into smaller chunks (reserve 2 Oreos for topping)

### **Directions:**

1. Preheat the oven to 350 degrees.
2. Melt butter in a large microwave safe bowl. Once butter is melted and cooled for 2 minutes, add in both sugars and whisk until combined. Add in vanilla and eggs and mix thoroughly. Make sure butter isn't too hot or it could cook the egg.
3. In a separate bowl, whisk flour, baking powder and salt. Add wet ingredients and mix just until combined, too much mixing will change texture.
4. Gently mix in white chocolate chips and crushed cookies, just until incorporated.
5. Place a sheet of parchment paper in a 9 X 13 pan. Add in batter and smooth down with a spatula so it's even in the pan. Top with an extra handful of white chocolate chips. Add reserved whole animal cookies and Oreo chunks sporadically on the top of the batter. Sprinkle with some multicolored nonpareils.
6. Bake on the center rack for 18 to 20 minutes. The edges will be golden brown. The Blondies will remain moist. Don't overbake. Cool completely and transfer to the cutting board.
7. Slice and enjoy!!

Xx Em