

Helms Bakery Blondies

Source: www.helmsbakerydistrict.com (Servings: --)

- **1 cup all-purpose flour**
- **¼ teaspoon baking powder**
- **¼ teaspoon baking soda**
- **⅛ teaspoon salt**
- **8 tablespoons (1 stick) melted butter**
- **⅔ cup (packed) light brown sugar**
- **¼ cup sugar**
- **1 egg plus 1 egg yolk**
- **1 tablespoon light corn syrup**
- **2 teaspoons vanilla**
- **1 cup chopped, toasted walnuts or pecans**

Mix together the flour, baking powder, baking soda and salt.

Melt the butter in a small saucepan over medium-high heat. Cook an additional 3 to 4 minutes, stirring constantly, until the butter has turned a light golden brown. Remove from heat and beat in the brown and white sugars. Let cool to room temperature.

Stir in the egg and yolk, then the corn syrup and vanilla. Stir in the pecans, then fold in the flour mixture. Scrape batter into a generously greased 8-by-8-inch pan, spreading to the edges.

Bake about 30 minutes at 350 degrees, until top is golden brown and toothpick inserted in center comes out clean. Cool on rack and cut into bars.