

# Champagne Blondies

Heather Karow - Burnett, WI  
Taste of Home Annual Recipes - 2021

**Servings: 16**

*1/2 cup butter, softened*  
*1 cup packed light brown sugar*  
*1 large egg, room temperature*  
*1/4 cup champagne*  
*1 1/4 cups all-purpose flour*  
*1 teaspoon baking powder*  
*1/4 teaspoon salt*  
*1/2 cup white baking chips*  
*1/2 cup chopped hazelnuts (optional)*  
**GLAZE**  
*1 cup confectioner's sugar*  
*2 tablespoons champagne*

**Preparation Time: 25 minutes****Bake Time: 25 minutes**

Preheat the oven to 350 degrees.

Line an eight-inch square baking pan with parchment, letting the ends extend up the sides.

In a large bowl, beat the butter and brown sugar until crumbly, about 2 minutes. Beat in the egg and champagne (the batter may appear curdles).

In another bowl, whisk the flour, baking powder and salt. Gradually add to the butter mixture. Fold in the baking chips and, if desired, the nuts.

Spread the batter into the prepared pan. Bake until the edges are brown and the center is set (do not overbake), 25 to 30 minutes. Cool completely in the pan on a wire rack.

In a bowl, combine the confectioner's sugar and champagne. Drizzle over the blondies. Lifting with the parchment, remove the blondies from the pan. Cut into bars. Store in an airtight container.

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Per Serving (excluding unknown items): 177 Calories; 6g Fat (31.6% calories from fat); 1g Protein; 29g Carbohydrate; trace Dietary Fiber; 29mg Cholesterol; 132mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1 1/2 Other Carbohydrates.