

Prep: preheat oven at 170 degrees C, grease and line a 10" tin with greaseproof paper

Video time: 3.5 minutes

What you need to take part:

- 270g plain flour
- 337g light brown sugar
- Half pot Biscoff spread
- 3 eggs
- $\frac{3}{4}$  tsp baking powder
- Biscoff biscuits broken into small pieces (a handful)
- 225g white choc chunks
- 135g butter
- Small saucepan
- Mixing bowl
- Whisk/spoon
- 10" tin, greased and lined with greaseproof paper
- Palette knife
- Knife, spoon or piping bag

1. Melt butter in a pan until browned, stirring continuously until browned.
2. Pour the melted butter and sugar into a mixing bowl, whisk together until combined well.
3. Add the eggs to the mixture and mix well.
4. Add in the flour and baking powder, then add white chocolate chunks and fold in until combined well.
5. Pour the mixture into a 10" greased tin, lined with greaseproof paper, and level with a palette knife.
6. Add/pipe spoonfuls of Biscoff spread evenly over mixture and feather.
7. Scatter the broken Biscoff biscuit pieces all over the mixture.
8. Bake blondies at 170 degrees C for 20–25 minutes.
9. Check with a fork – there should be a little batter on the fork to ensure a gooey centre.
10. Leave to cool completely, cut into small squares.