

## Macadamia Nut Chocolate Chip Blondies

<http://userealbutter.com/2009/04/07/macadamia-nut-chocolate-chip-blondies-recipe/>  
modified from [Blondies](#) on [Smitten Kitchen](#) by Deb

1/2 cup butter, room temperature

1 cup brown sugar (**edit:** or for more butterscotchy taste, do 1/2 cup light brown and 1/2 cup dark brown)

1 large egg (1.5 @ 8500 ft.)

1 tsp vanilla

1 cup flour (1 1/4 cups @ 8500 ft.)

1/8 tsp salt

1 cup macadamia nuts, toasted

1 cup chocolate chips

(**edit:** flaked sea salt for sprinkling)

Butter an 8×8-inch pan (or 9×13-inch for a double batch), line with parchment and butter the parchment. Mix the softened butter with brown sugar(s) and beat until smooth. Beat in the egg and then the vanilla. Stir in flour and salt. Mix in the macadamia nuts and chocolate chips. Pour into baking pan. Sprinkle a little (not too much!) flaked sea salt over the dough. Bake at 350°F 20-25 minutes (40 minutes for a double batch and I baked mine for 28 minutes in the single batch), or until set in the middle. Cool on rack before cutting.