

Pistachio Chocolate Chip Blondies

<http://userealbutter.com/2008/08/11/pistachio-chocolate-chip-blondies-recipe/>

based on [Blondies](#) on [Smitten Kitchen](#) by Deb

1/2 cup butter (1 stick)
1 cup brown sugar
1 egg (1.5 at elevation)
1/2 tsp vanilla
1/2 tsp almond extract
1 cup flour (1 1/4 cups at elevation)
1/8 tsp salt
3/4 cup pistachios, toasted
1 cup chocolate chips
1 cup rice crispies cereal

Butter an 8×8-inch pan (or 9×13-inch for a double batch). Mix the melted butter with brown sugar and beat until smooth. Beat in egg and then vanilla and almond extracts. Stir in flour and salt. Mix in nuts, chocolate, and rice crispies. Pour into and bake at 350°F 20-25 minutes (40 minutes for a double batch), or until set in the middle. Cool on rack before cutting.