

# RED NOSE BLONDIES

RED  
NOSE  
DAY

FUNNY  
IS POWER

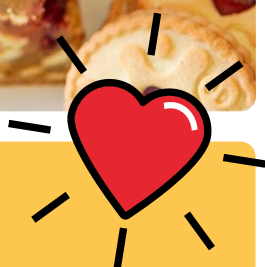
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**A massive thank you to Laura Adlington for providing us with these recipes. You can find more at [lauraadlington.com](http://lauraadlington.com)**

Flavoured with brown sugar, browned butter and vanilla, these blondie bars are packed full of white chocolate chips, raspberry jam and Jammie Dodgers. What's not to love?

They're simple to make and a real crowd-pleaser. Have them as a snack or serve them warm with vanilla ice cream for dessert.

The browned butter is an extra step, but it only takes a couple of minutes and has a real impact on the flavour.



## Equipment

- ▶ 8 inch square tin

## Ingredients

- ▶ 135g browned butter
- ▶ 3 large eggs
- ▶ 310g soft light brown sugar
- ▶ 1 tsp vanilla extract
- ▶ 270g plain flour
- ▶ 300g white chocolate chips
- ▶ 185g good quality raspberry jam
- ▶ Pinch salt
- ▶ Handful Jammie Dodgers to decorate.  
I like to use a mixture of the big and mini ones, but use whatever you have to hand. If you can't get hold of Jammie Dodgers, don't worry. They taste just as delicious without.

## Method

1. Pre-heat your oven to 180°C/160°C fan/ 350°F/Gas 4.
2. Grease and line an 8 inch cake tin with butter and baking paper.
3. Add the butter to a small pan and melt on a medium-high heat. Stir continuously until it's medium brown in colour and there are little brown flecks in it. Take it off the heat and leave to one side to cool for a couple of minutes.
4. Add the sugar to a large bowl. Then add the browned butter (don't leave out the flecks!). Add the eggs, then add the vanilla extract and stir.
5. Sieve in the flour and combine.
6. Fold in the white chocolate chips.
7. Add the mixture to your tin, smoothing it out so it's completely flat and goes right up to the edges. Dollop on the jam in four lines across the blondie mixture, then swirl it in with a toothpick or pallet knife.
8. If you've got them, add the Jammie Dodgers to the top of the mixture, pressing them into the batter slightly.
9. Bake for 30-40 minutes, or until the edges are set and the middle is still a bit wobbly.
10. Let it cool for at least an hour, and then pop it in the fridge for a couple of hours to set (don't skip this step!).
11. Slice up into small squares and serve.