

White Chocolate Banana Bread Blondies

Blondies

½ c of unsalted butter, melted
1 large egg, room temperature
2 tsp vanilla
1 c light brown sugar
2 tsp cinnamon
¼ tsp salt
1 c flour
½ c mashed ripe banana (one large banana)
1 Tbsp white chocolate chips

Frosting

¼ c butter
6 Tbsp light brown sugar
2 Tbsp milk
Dash of salt
1 tsp vanilla
1 c powdered sugar
¼ White Chocolate Chips
1 Tbsp Agave Syrup

Preheat oven to 350 degrees and line 8x8 inch baking pan with aluminum foil. Enough aluminum foil so you can lift the finished blondies out of the pan. Spray with cooking spray. Set aside

In a medium bowl, mix melted butter, sugar and salt. Add egg, vanilla and cinnamon and mix well until well combined, then add mashed banana and mix. Melt white chocolate chips, add and mix to combine. Add flour and mix well. Mixture should have a smooth texture. Pour batter into baking pan, smooth the top and bake for 25-30 minutes or until center is set. Remove from the oven and allow to cool.

In a medium saucepan, melt butter and cook over medium heat until you have a nice amber color (don't burn it!). Add brown sugar, milk, white chocolate chips and dash of salt, stir and bring to a boil. Remove from heat and cool for 10 - 15 minutes. Stir in vanilla and powdered sugar. Frosting may be thick and crumbly because of the

chocolate. Add small increments of milk and stir vigorously until you reach a spreadable consistency - not too thin! Spread frosting evenly on the blondies and let sit until frosting is set. Lift the aluminum foil with blondies out of the pan and carefully peel the aluminum foil away from the blondies. Cut into squares and serve.