



SHELburnE FArMS

Maple Sugar Blondies

Adapted from [Cooking with Shelburne Farms](#) by Melissa Pasanen with Rick Gencarelli

INGREDIENTS

For the dough

2¼ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

¾ cup canola oil

¼ cup Vermont maple syrup (use Grade A: Dark Color with Robust Taste or Grade A: Very Dark Color with Strong Taste for a stronger maple flavor)

¾ cup granulated maple sugar (or packed light brown sugar)

1 large egg beaten

For the frosting

¼ cup Vermont maple syrup (see note above)

½ cup granulated maple sugar

½ cup confectioner's sugar

6 tablespoons cold, unsalted butter cut into small pieces

½ teaspoon pure vanilla extract

PREPARATION

1. Preheat the oven to 350°F. Lightly grease a 9x13-inch baking pan. In a medium bowl, whisk together the flour, baking soda, and salt.
2. In a separate bowl, beat together the canola oil, maple syrup, maple sugar, and white sugar until well blended. (If you have one, use a stand mixer fitted with a paddle attachment on medium speed.) Add the egg in a slow stream. Mix in the flour mixture in thirds, blending after each addition. (Use low speed in stand mixer.)
3. Press dough evenly into prepared pan. Bake 20-25 minutes until the blondies are golden brown and starting to crack on the top like brownies. Remove the pan to a cooling rack and cool for about 30 minutes before frosting. It should be warm to the touch, not hot.
4. The frosting: While the blondies are baking, bring the maple syrup to a simmer in a medium, heavy-bottomed saucepan over medium-high heat. Immediately reduce the heat and simmer gently for 2 minutes. Remove the pan from the heat and whisk in the maple sugar.

5. Pour the warm maple syrup into the bowl of a food processor and add the confectioner's sugar. Process for 30 seconds. Scrape down the sides of the bowl with a spatula, and process for 1 minute more, scraping down the sides again if necessary.
6. Keep the food processor running while adding the butter pieces through the feed tube. Add the vanilla through the tube and process the frosting until it is completely smooth.
7. Spread the frosting evenly over the warm blondies and cool them completely before cutting.