



# CRANBERRY CHOCOLATE CHIP BLONDIES

RUBI REDS

## INGREDIENTS

- ✓ ½ c. unsalted butter, melted
- ✓ 1 large egg
- ✓ 1 c. light brown sugar, packed
- ✓ 1 Tbsp vanilla extract
- ✓ ½ tsp ground cinnamon
- ✓ 1 c. all-purpose flour
- ✓ ¾ c. Rubi Reds Sweetened Dried Cranberries
- ✓ ¾ c. semi-sweet chocolate chips

## DIRECTIONS

Preheat oven to 350 degrees Fahrenheit. Line an 8-by-8-inch baking pan with parchment paper and set aside.

Melt butter, let cool slightly and add the egg, brown sugar, vanilla, cinnamon. Whisk until smooth.

Add flour and stir until just combined. Don't over mix. Stir in the cranberries and chocolate chips.

Turn batter out into prepared pan, smoothing the top lightly with a spatula.

Bake about 24 to 26 minutes or until done. A toothpick inserted in the center should come out clean (as long as you're not hitting chocolate).

Allow blondies to cool in pan for at least 1 hour before slicing and serving.

Blondies will keep in an airtight container at room temperature up to one week, or freeze for up to six months.

Time: 45 minutes  
Yield: 9-10 servings