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MALTESERS Blondies  
RECIPE

## MALTESERS Blondies



**TIME** 45 mins  
**INGREDIENTS** 9 items  
**MAKES** 20 servings

Brownie but make it fashion. Blondies are just as squidgy and satisfying, but with an on-trend vanilla and malt flavour.

### INGREDIENTS

- 102g MALTESERS (de helft in halfjes gesneden)
- 225g roomboter
- 3 grote eieren
- 275g lichtbruine basterdsuiker
- 1tl vanille-extract
- 200g bloem
- 3tl Ovomaltine Instantdrank
- 1tl bakpoeder
- ½tl fijn zeezout

### INSTRUCTIONS

1. Verwarm de oven voor op 180°C (hetelucht 160°C.)
2. Vet een bakvorm van 20 x 30 cm in en bekleed deze met bakpapier.
3. Melt the buttermilk spread in a saucepan over a low heat.
4. Beat together the eggs and sugar, until paler and fluffy, about 3 minutes, then mix in the melted spread and vanilla.
5. Add the flour, Malted Drink Powder, baking powder and salt, and mix until smooth, then stir in half the of the whole and half of the chopped Maltesers
6. Spoon the mix into the prepared tin, then scatter over the rest of the Maltesers and bake for 30 - 35 minutes.
7. Laat de blondies afkoelen voordat je deze in vierkantjes snijdt.

## More Recipes Like This



### [MALTESERS Crunchy Rocky Road](#)

Cooking time

20 mins prep (sets in 4 hours)

Ingredients

6 items

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