



NATURALLY FLAVORED
**BUTTERSCOTCH
BLONDIE
MIX**




BUTTERSCOTCH BLONDIES

MAKES 16 BLONDIES

YOU'LL NEED FUDGY BLONDIES

-  **6** TABLESPOONS (85g) BUTTER, MELTED
-  **3** TABLESPOONS (43g) WATER, HOT
-  **1** LARGE EGG
-  **1** CUP (113g) CHOPPED NUTS, OPTIONAL

CAKE-LIKE BLONDIES

-  **6** TABLESPOONS (85g) BUTTER, MELTED
-  **5** TABLESPOONS (71g) WATER, HOT
-  **2** LARGE EGGS
-  **1** CUP (113g) CHOPPED NUTS, OPTIONAL

DIRECTIONS

- 1. PREHEAT** oven to 350°F. Grease an 8" square metal pan.*
- 2. POUR** melted butter and hot water over mix in a large bowl. Add egg(s) and nuts, then stir until no dry patches remain, bringing the mixture together by hand, if necessary — it will be very thick. Pat or spread evenly in prepared pan.
- 3. BAKE** for 25 to 30 minutes for fudgy blondies, or until golden brown and a toothpick inserted into the center comes out with a few moist crumbs. For cake-like blondies, bake for 30 to 35 minutes, or until a toothpick comes out clean. Let cool before cutting.

EASY MAPLE GLAZE:

Whisk together ½ cup (57g) confectioners' sugar, 2 tablespoons (42g) maple syrup, and 1 to 2 tablespoons (14g to 28g) heavy cream until smooth. Pour over cooled blondies, spreading to edges as needed.

* If using a dark metal pan, bake at 325°F for 30 to 35 minutes. If using a glass or ceramic pan, bake at 325°F for 35 to 40 minutes. Add 5 to 10 minutes to bake times for cake-like blondies.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](https://www.kingarthurbaking.com/BakeWith.Us/Altitude)



BAKING WITH JOY SINCE 1790

Baking is about making something special and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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> 100% EMPLOYEE OWNED



NATURALLY FLAVORED
**BUTTERSCOTCH
BLONDIE
MIX**



PERFECTLY
**SWEET, SOFT
& CHEWY**

DELICIOUS
FAST & EASY

NET WT 21 OZ (1 LB 5 OZ) 595g



SERVING
SUGGESTION

NATURALLY FLAVORED
**BUTTERSCOTCH
BLONDIE MIX**

Nutrition Facts

16 servings per container

Serving size 3 1/2 tbsps mix (37g)

Calories	Mix		Prepared	
	150		190	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	6g	8%
Saturated Fat	1g	5%	4g	20%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	25mg	8%
Sodium	210mg	9%	220mg	10%
Total Carbohydrate	31g	11%	32g	12%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	20g		21g	
Incl. Added Sugars	20g	40%	20g	40%
Protein	2g		2g	
Vitamin D	0mcg	0%	0.1mcg	0%
Calcium	20mg	2%	20mg	2%
Iron	0.2mg	2%	0.3mg	2%
Potassium	30mg	0%	40mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), BUTTERSCOTCH FLAVORED CHIPS (SUGAR, PALM KERNEL AND PALM OILS, WHEY, NONFAT MILK, NATURAL FLAVOR, ADDED COLOR, SUNFLOWER LECITHIN, VANILLA), BROWN SUGAR, SEA SALT, WHEAT STARCH, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, MOLASSES (MOLASSES, MALTODEXTRIN).

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | [KingArthurBaking.com](https://www.KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit:
[KingArthurBaking.com/Allergen-Program](https://www.KingArthurBaking.com/Allergen-Program)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



BEST IF BAKED BY:

BUTTERSCOTCH
BLONDIE MIX
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