



**TIP**

IF USING A LARGER MOULD, USE MORE PIECES OF CHOCOLATE. THE BLONDIES WILL BE THINNER AND BAKING TIME WILL BE REDUCED BY A FEW MINUTES. WRAP IN SOME PRETTY PACKAGING AS A GIFT FOR A FRIEND.



STORE IN THE FRIDGE IN AN AIRTIGHT CONTAINER AND CONSUME WITHIN 2-3 DAYS.

# Caotina<sup>®</sup>

## BLONDIES



Makes 12



Preparation  
More than 60 minutes



Baking  
35 minutes



For a baking tin of about  
15 × 25 cm, completely  
lined with baking paper

### INGREDIENTS ...

100 g	butter
200 g	sour cream
2	eggs
50 g	sugar
1	pinch of salt
75 g	Caotina White
120 g	white flour
50 g	almond flakes, finely ground
1 tsp	baking powder
75 g	white chocolate
20 g	almond flakes icing sugar

### PREPARATION:

- ♥ Melt the butter and leave to cool. Stir in the sour cream.
- ♥ Beat the eggs, sugar and salt until light and fluffy. Mix in the Caotina White, flour, almonds and baking powder, and gradually beat the butter and sour cream mixture into the batter. Pour the mixture into the prepared mould.
- ♥ Divide the chocolate into 12 pieces and press into the batter at regular intervals. Sprinkle the almond flakes over the top.
- ♥ Bake for 30–35 minutes in the lower half of an oven preheated to 180 °C.
- ♥ Remove and leave to cool in the mould. Cut into cubes and dust with icing sugar.



EVERYBODY KNOWS BROWNIES,  
HOW ABOUT BLONDIES INSTEAD? 😊