

Blondie Brownies

2 EGGS

1 CUP SUGAR

1/2 CUP PACKED BROWN SUGAR

1/4 CUP BUTTER (ROOM TEMP)

1 TSP. VANILLA EXTRACT

1 1/2 CUP SELF-RISING FLOUR

**(if using all-purpose flour instead, add 1 tbsp
baking powder & 1/2 tsp. salt)**

Mix the eggs, sugars, and margarine, then add extract and flour. (Batter will be thick!) Transfer to a well-greased 11x7 or 9x9 pan and bake at 350 degrees F for 35 minutes. Let cool on a cookie sheet and ice with frosting (recipe below).

Frosting:

1/2 CUP BUTTER (ROOM TEMP)

1 TSP. VANILLA

3 CUPS POWDERED SUGAR

1/2 CUP MINI CHOCOLATE CHIPS (OPTIONAL)

3-4 TBSP. MILK OR CREAM

Cream margarine and butter, then add vanilla, milk & powdered sugar. Spread over bars before cutting.

Cut bars into squares and store in an airtight container.