

EASY EASTER BUNNY BLONDIES



Life & Sprinkles
BY TARYN CAMP

Classic blondies with an Easter spin! These blondies are LOADED with M&Ms, sprinkles, mini marshmallow bits, and white chocolate chips. Feel free to customize them with any other mix-ins or toppings that you like!

INGREDIENTS

- 2 cups all purpose flour
- ¾ tsp baking powder
- ½ tsp kosher salt
- ¾ cup (1 ½ sticks) butter, softened
- 1 cup granulated sugar
- ½ cup packed brown sugar
- 2 large eggs
- 2 tsp vanilla extract
- Pink food coloring
- 1/2 c Easter M&Ms + more for topping
- 1/2 c mini marshmallow bits
- 1/4 c Easter sprinkles
- 1/2 c white chocolate chips
- Pastel chocolate for drizzling

DIRECTIONS

1. Preheat the oven to 350 degrees. Grease a 9" square pan with cooking spray. (Add parchment to take them out easier)
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In another bowl, beat the butter and sugar until light and fluffy using an electric mixer. Add the vanilla and then the eggs one at a time and beat until incorporated. Mix in the dry ingredients and beat until just combined. Add in the pink food coloring and mix until incorporated. Fold in the mix-ins.
4. Press the batter into the prepared pan. Bake until golden brown for about 25-30 minutes. It'll be slightly soft in the center. Let cool completely. **Note- I always refrigerate them after they cool. Placing brownies or blondies in the refrigerator will give them a more "fudgy" texture.
5. Bring them back to room temp then top with a melted chocolate drizzle and more M&Ms.