



# Christmas

## BLONDIES

### INGREDIENTS

- 2/3 cup (220g) bottled fruit mince
- 2 tablespoon brandy
- 180 gram butter, softened
- 1 teaspoon pure vanilla extract
- 1 cup (220g) brown sugar
- 2 eggs
- 1 cup (150g) plain flour
- 1/2 cup (75g) self-raising flour
- 1/2 cup (60g) almond meal
- 1/2 cup (95g) white choc bits
- 1 1/4 cup (100g) flaked almonds, toasted

### DIRECTIONS

1. Preheat the oven to 180°C (160°C fan-forced). Grease a deep 20cm square cake pan; line base and sides with baking paper
2. Combine the fruit mince and brandy in a small bowl.
3. Beat butter, vanilla and sugar in a small bowl with an electric mixer until pale. Add the eggs and beat until combined, then add the flours, almond meal and salt; beat on low speed until well combined.
4. Stir in the fruit mince mixture, chocolate and half of the flaked almonds. Spread into the prepared pan; sprinkle with the remaining almonds.
5. Bake for about 40 minutes or until a skewer inserted into the centre comes out with a few crumbs but not wet. Allow to cool in pan. Turn out, cut into squares.
6. Dust with sifted icing sugar, if desired.

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**SERVES: 16**

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