



SEASONAL BLEND: CHAI BLONDIES

MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

3 tsp mixed spice, 1 tsp ground cardamon, ½ tsp garam masala and ¼ tsp each of ground star anise or five spice and ground black pepper

Discover more about the Spicery larder at thespicery.com/larder

CHAI BLONDIES

Combining the delicious spices of Indian chai with the mild, creamy flavour of white chocolate, these chai blondies are a sure-fire hit, and were hugely popular during the recipe testing at Spicery HQ! The spice mix contains lots of sweet cinnamon, fragrant cardamon and aromatic nutmeg, as well as a touch of heat from black pepper, ginger and a pinch of garam masala.

Prep

5 mins

Cook

25 mins

Heat



Serves

8

- 200g **white chocolate** - broken or grated into small pieces
- 150g **butter**
- 3 **eggs** (any size)
- 110g **plain flour**
- 200g **sugar** (soft light brown is best)

1 Preheat the oven to 170°C/gas mark 3

2 Melt the chocolate and butter in the microwave or in a bowl over a pan of simmering water, then stir in the **CHAI BLONDIE BLEND**

3 Beat the sugar with the eggs until combined

4 Stir the chocolate/butter and eggs/sugar mixtures together, then fold in the flour and a pinch of salt until you have a smooth glossy mixture and everything is completely incorporated

5 Pour into a lined baking tin and bake for 25 minutes or until the edges are firm and cracked, but the centre still has a slight wobble

6 Cool in the fridge for at least 2 hours to set

7 Cut into small pieces to serve

(1 portion of **CHAI BLONDIE BLEND** = 2 tbsp)
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!