



White Chocolate Cranberry Blondies

INGREDIENTS

2 1/2 cups	All Purpose Flour
3/4 cup	Brown Sugar, Packed
3/4 cup	White Granulated Sugar
1 tsp	Baking Soda
1 tsp	Salt
3 each	Large Eggs
1 stick	Unsalted Butter
8 tbsp	Vegetable Shortening
1 cup	White Chocolate Chips
1 cup	Dried Cranberries
1 ea	Orange, Zested
1 tsp	Vanilla Extract

HOW TO

- Preheat oven to 375 degrees.
- Using a stand mixer or hand held mixer, cream the butter, vanilla, shortening and both sugars
- In a regular mixing bowl whisk together the flour, baking soda and salt, set aside
- Add orange zest to creamed butter mixture and continue beating on slow speed
- Add eggs to mixture on medium one at a time.
- After eggs are fully mixed into dough, begin to add flour mixture slowly with the mixer on low speed.
- Stir in the cranberries and white chocolate chips. Do not use the mixer for this part, it will break your chips.

OPTIONAL: For extra crunch, add 1/2 cup chopped unsalted walnuts or cashews

- Bake for approximately 35-45 minutes in a jelly roll pan or 13x9" cake pan. Depending on the thickness you may need to adjust your baking time.

