



Maple Glazed Apple Blondies



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Introduction

Indulge in the delightful world of desserts with Maple Glazed Apple Blondies. This recipe combines the rich flavors of maple and apples, creating a sweet treat that's perfect for any occasion. Whether you're hosting a gathering or simply craving something delicious, these blondies are sure to impress.

Detailed Ingredients with measures

- Unsalted Butter: $\frac{1}{2}$ cup, melted
- Brown Sugar: 1 cup, packed
- Granulated Sugar: $\frac{1}{2}$ cup
- Eggs: 2 large
- Vanilla Extract: 1 teaspoon
- All-Purpose Flour: $1 \frac{1}{2}$ cups
- Baking Powder: 1 teaspoon
- Salt: $\frac{1}{2}$ teaspoon
- Apple: 1 cup, peeled and diced
- Maple Syrup: $\frac{1}{2}$ cup
- Chopped Nuts (optional): $\frac{1}{2}$ cup

Prep Time

The preparation time for these Maple Glazed Apple Blondies is about 15 minutes. This quick prep makes it easy to get started on this scrumptious dessert.

Cook Time, Total Time, Yield

Cook Time: 25-30 minutes

Total Time: Approximately 45-50 minutes

Yield: This recipe will make about 12 blondies, perfect for sharing or enjoying throughout the week.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Baking Dish

Grease an 8×8-inch baking dish or line it with parchment paper for easy removal of the blondies.

Step 3: Combine the Dry Ingredients

In a mixing bowl, whisk together the flour, baking powder, and salt until well combined.

Step 4: Mix Wet Ingredients

In a separate bowl, beat the melted butter, brown sugar, and granulated sugar until smooth. Add in the eggs and vanilla extract, mixing until fully incorporated.

Step 5: Combine Wet and Dry Ingredients

Gradually add the dry flour mixture to the wet ingredients, stirring until just combined. Do not overmix.

See also [Homemade Cheesy Garlic Breadsticks](#)

Step 6: Add Apples

Fold in the diced apples gently into the batter to ensure they are evenly distributed.

Step 7: Transfer to Baking Dish

Pour the blondie batter into the prepared baking dish, spreading it evenly with a spatula.

Step 8: Bake

Bake in the preheated oven for approximately 30-35 minutes or until a toothpick inserted in the center comes out clean.

Step 9: Prepare Maple Glaze

While the blondies are baking, whisk together the maple syrup, powdered sugar, and a pinch of salt in a small bowl until smooth.

Step 10: Glaze the Blondies

Once the blondies are out of the oven, allow them to cool for about 10-15 minutes before drizzling the maple glaze over the top.

Step 11: Cool and Serve

Let the blondies cool completely in the pan before cutting them into squares and serving.

Notes

Storage

Store the blondies in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

Ingredient Variations

Feel free to add nuts, chocolate chips, or other spices for added flavor and texture.

Serving Suggestions

These blondies pair well with vanilla ice cream or whipped cream for a delicious dessert treat.



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Cook techniques

Mixing Techniques

When preparing the batter for maple glazed apple blondies, it's important to mix the wet ingredients thoroughly before combining them with the dry ingredients. This ensures a uniform texture.

Melting Butter

For the best results, melt the butter gently to prevent burning. This can be done in a microwave or on the stovetop over low heat, allowing it to cool slightly before mixing with sugar.

See also [Zucchini Casserole with Ground Beef](#)

Chopping Apples

When chopping apples for the batter, ensure they are cut into small, even pieces to allow for even distribution and cooking. This helps the flavors meld together seamlessly.

Baking Technique

Bake the blondies in a preheated oven until the edges are set, but the center remains slightly soft. This technique helps achieve a fudgy texture while ensuring they are fully cooked.

Glazing

When preparing the maple glaze, drizzle it over the blondies while they are still warm. This allows the glaze to soak in slightly, enhancing the flavor and overall texture.

FAQ

Can I use other types of apples?

Yes, you can substitute different varieties of apples depending on your taste preference. Just choose ones that are firm and suitable for baking.

How should I store the blondies?

Store the cooled blondies in an airtight container at room temperature. They can also be refrigerated for longer shelf life.

Can I freeze the blondies?

Yes, blondies can be frozen. Wrap them tightly in plastic wrap and place them in an airtight container before freezing.

What can I substitute for maple syrup?

You can use agave nectar, honey, or a simple syrup as a substitute, keeping in mind that the flavor may vary slightly.

How do I know when the blondies are done baking?

The blondies are done when the edges are set and a toothpick inserted into the center comes out with a few moist crumbs.



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Conclusion

Maple-glazed apple blondies are a delightful treat that perfectly balances the sweetness of maple syrup with the tartness of apples. Their chewy texture and rich flavor make them an excellent choice for dessert or a sweet snack. Whether enjoyed warm or at room temperature, these blondies are sure to please any crowd and bring the comforting flavors of fall into your kitchen.

See also [Easy Instant Pot Baked Potato Recipe](#)

More recipes suggestions and combination

Caramel-Pecan Blondies

Try adding caramel and toasted pecans to your blondie mixture for an indulgent twist.

Cinnamon-Spiced Pumpkin Bars

Substitute pumpkin puree for the apples and enhance the flavors with warm spices for a seasonal variation.

Chocolate Chip Apple Bars

Mix in chocolate chips along with the apples for a deliciously rich combination that will satisfy chocolate lovers.

Maple Walnut Brownies

Use a rich brownie base topped with maple glaze and toasted walnuts for a decadent dessert experience.

Peanut Butter Banana Blondies

Incorporate ripe bananas and creamy peanut butter into the batter for a nostalgic flavor profile that pairs wonderfully with caramel.



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