

Maple Walnut Blondies with Maple Frosting

Blondies found at www.foodnetwork.com

10 Tbsp unsalted butter, soft
1 cup walnuts; divided
2 cups flour
1 tsp baking powder
½ tsp baking soda
1 tsp salt
1 ½ cups brown sugar
3 eggs
2 tsp vanilla
½ tsp maple extract

Frosting:
½ cup butter; soft
½ tsp salt
6 Tbsp maple syrup
1 tsp vanilla extract or vanilla bean paste
½ tsp maple extract
1 ½-2 cups powdered sugar
2-3 Tbsp half-n-half

Preheat oven to 350°. Line a 9x13 pan with foil; butter the foil and set aside. Pulse ½ cup walnuts in food processor until almost fine. Whisk together flour, baking powder and baking soda, salt and ground nuts; set aside.

Cream butter and brown sugar until fluffy, about 2 minutes. Beat in eggs, one at a time; beat in extracts. Gradually beat in dry ingredients until just combined. Fold in nuts and spread in pan. Bake 30-35 min until edges are lightly browned and bars test done. Cool.

For Frosting: Cream butter; add salt extracts and maple syrup. Sift in powdered sugar ½ cup at a time, beating until fluffy, adding a little half-n-half if needed to keep frosting from getting too stiff. Spread over cooled blondies and sprinkle with additional chopped walnuts.