

Helergon Kitchen

Easy Cinnamon Sugar Blondies – Sweet Fall Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup packed brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt

Cinnamon Sugar Topping

- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C). Grease an 8×8-inch baking pan and line with parchment.
2. In a large bowl, combine melted butter and brown sugar; whisk until the mixture is light and glossy.
3. Add the eggs one at a time, stirring gently, then stir in vanilla.
4. Sift flour, baking powder, and salt together; fold into the wet mixture just until combined.
5. Spread the batter evenly in the prepared pan. Mix the cinnamon and sugar, then sprinkle over the top.
6. Bake for 22-25 minutes, until the edges are golden and a toothpick inserted near the center comes out with a few moist crumbs.

Nutrition per serving

310 kcal	4 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the blondies to cool for 10 minutes before slicing; this helps the crust set.
- For extra caramel notes, drizzle a thin layer of maple syrup on the topping before baking.
- If you prefer a more pronounced cinnamon flavor, increase the topping to 3 tsp.