

Raspberry Pecan Blondies

Ingredients

2 cups	All Purpose Flour
1 tsp	Baking Powder
¼ tsp	Baking Soda
½ tsp	Salt
¼ tsp	Nutmeg
12 Tbls	Unsalted Butter, room temperature
2 cups	Brown Sugar
2 ea	Eggs
1 ½ tsp	Vanilla Extract
1 Tbls	Lemon Zest
1 cup	Pecans, coarsely chopped
1 cup	Raspberries

Instructions

1. Preheat oven to 350°F. Lightly spray the Baker's Edge with non-stick cooking spray.
2. Combine the flour, baking powder, baking soda, salt and nutmeg in a small bowl.
3. In a large bowl, beat the butter and the brown sugar with an electric mixer until light and fluffy. Add each of the eggs, one at a time, mixing well after each addition. Then add the vanilla extract and lemon zest. Add the dry ingredients and beat just until combined. Stir in the pecans.
4. Spread the dough into the prepared pan. Sprinkle the top of the dough with the raspberries.
5. Bake for 40-45 minutes or until the top is golden and a toothpick inserted into it comes out clean. Cool the blondies completely in the pan.