

BANANA BLONDIES

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to make the toffee:

75g superfine sugar

2 Tbs cold water

75g Brazil nuts, chopped

for the blondies:

100g unsalted butter

250g fine sugar

200g white chocolate

1 egg

2 ripe bananas, peeled (200-250g)

2 tsp vanilla extract

200g all purpose flour

¼ tsp baking powder

Lightly coat with oil a small baking sheet. Reserve. Place the 75g of fine sugar and the water inside a small pan. Turn the heat to medium, bring the water to a boil, and gently let it boil until the sugar turns a very dark golden color, but do not let it burn. Immediately drop the chopped nuts inside, and stir with a silicone spatula or another appropriate tool. Carefully but quickly, pour the mixture over the prepared baking sheet, spreading it around. Let it cool completely, then chop the toffee into small bits. Reserve.

Line the base and sides of an 8 inch (20 cm) square baking dish with parchment paper and heat the oven to 375 F. If using a non-stick pan you can skip the parchment paper, but coat the pan with a little butter to prevent sticky issues.

Heat the butter and white chocolate stirring gently in a pan over very low heat until melted (or use the microwave in short 10 second cycles of heating), then transfer to a medium size bowl. Add the remaining (250g) sugar and beat with the egg, bananas and vanilla until smooth. Sift the flour and baking powder, add to the batter together with the toffee bits, folding it all gently.

Pour the mixture into the prepared baking dish and bake for about 35 minutes, until golden on top. If you shake the pan slightly, the center portion should still be slightly wobbly, but mostly set. Cool it completely before slicing in small squares.