

# BROWN BUTTER BUFFALO TRACE BLONDIE

CREATED BY CHEF JUAN RAMIREZ | THE GOLDEN RULE - GEORGETOWN, TX



12 SERVINGS

**3 cups flour**

**2 tsp baking powder**

**1 tsp salt**

**3 cups light brown sugar**

**1 1/2 cup brown butter**

**4 eggs**

**4 tsp vanilla extract**

**8 tbs Buffalo Trace**

**2 cups semi sweet chocolate chips**

**2 cups chopped pecans**

Oven set to 350 degrees.

Cook butter over medium heat until golden brown and gives off a nutty caramel like scent, attend to it all the way through to not burn the butter. Set aside and cool to lukewarm.

Sift flour, baking powder, and salt in a mixing bowl and set aside.

In another bowl mix brown sugar, butter, eggs, vanilla, bourbon.

Add wet mix to the flour bowl and incorporate with a spatula until combined.

Fold the pecans and chocolate chips in as well.

Line a 10x12 pan with foil and spray with cooking spray. Even out batter and bake for 25 minutes and check center, rotate pan and bake for 12 more minutes. Center should be soft but cooked through for slight brownie like texture. Make some extra brown butter, add bourbon and brush Blondies before serving.

Serve warm with a scoop of vanilla ice cream.

