



4 Delicious Blondie recipes + Holiday gift how-to

My goal for this challenge was not only to create delicious and unique blondies that almost anyone can enjoy, but to also create something budget-friendly that make fun holiday gifts.

Each blondie in a jar gift costs just a few dollars to make! If you really want to impress your friends or family, bake up a batch for a holiday party and give the blondie in a jar gift to the host or hostess.

What you will need to make the blondie gift in a jar:

- 1 litre Mason jar (jars found at home hardware type stores)
- 1 recipe card, printed below (cardstock preferred for printing)
- Ribbon to decorate jar
- Dry ingredients, layered (on recipe card, underneath 'in the jar' section)
- Note: If you have a bit of room left at the top of your jar you can add more nuts or coconut to fill it up.

Notes:

1) Blondie in a jar idea was inspired by Baked Bree (bakedbree.com). Cranberry Almond Blondie flavour was adapted from We Heart Food (www.weheartfood.com).

2) My favourite flavours are the peppermint walnut crunch and the apple streusel butternut.

3) Note that there are two different sets of directions- one set of directions for the gift in a jar (on the recipe cards) and the other set of directions if you are baking them at home. The directions for making the blondies at home are below the recipe cards for each flavour.

1) Christmas flavour

Recipe cards to print out for gift in a jar:

Note: Make sure you layer the crushed candycane on TOP of the jar as the final layer.

Peppermint Walnut Crunch Blondies

In the jar:	To make the blondies:
1 cup all-purpose flour	1/2 cup Earth Balance or butter, melted
1 cup brown sugar	Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
3/4 cup walnuts, toasted	2 tsp pure peppermint extract
1.5 tsp baking powder	2 tbsp Almond milk
1/2 tsp kosher salt	
1/2 cup toasted coconut	
1/2 cup chocolate chunks	
3/4 cup crushed candycane	

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Dump all jar ingredients (reserving as much of the candycane from the top as you can and set aside) into a medium sized bowl. In a small bowl mix the wet ingredients together. Add the wet ingredients to the dry and mix until fully incorporated. Pour batter into prepared pan and sprinkle on reserved crushed candycane on top of the batter. Bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Peppermint Walnut Crunch Blondies

In the jar:	To make the blondies:
1 cup all-purpose flour	1/2 cup Earth Balance or butter, melted
1 cup brown sugar	Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
3/4 cup walnuts, toasted	2 tsp pure peppermint extract
1.5 tsp baking powder	2 tbsp Almond milk
1/2 tsp kosher salt	
1/2 cup toasted coconut	
1/2 cup chocolate chunks	
3/4 cup crushed candycane	

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Dump all jar ingredients (reserving as much of the candycane from the top as you can and set aside) into a medium sized bowl. In a small bowl mix the wet ingredients together. Add the wet ingredients to the dry and mix until fully incorporated. Pour batter into prepared pan and sprinkle on reserved crushed candycane on top of the batter. Bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Directions if making Peppermint Walnut Blondies at home (use same ingredients as above):

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. In a medium sized bowl, mix the flour, baking powder, and salt. In a large bowl beat together the brown sugar and melted Earth Balance for about 3 mins. Add in the flax eggs, peppermint extract, and almond milk. Beat for 60 seconds. Stir in the flour mixture until fully incorporated. Now stir in the walnuts, chocolate, coconut, and 1/4 cup of candycane chunks. Pour batter into prepared pan and spread with spatula. Sprinkle on 1/2 cup of candycane chunks and bake for 30-35 minutes at 350F. Allow to cool for 30 mins. before removing from pan. Serves 8-12.

2) Any Occasion:

Recipe cards to print out:

Caramelized Banana Peanut Butter Blondies

In the jar:

1 cup all-purpose flour
1 cup brown sugar
1 cup chocolate chunks
1.5 tsp baking powder
1/2 tsp kosher salt
1/2 cup peanuts, toasted
1/2 cup coconut, toasted

To make the blondies:

1/2 cup Earth Balance or butter, melted
Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
1.5 tsp pure vanilla extract
1 tbsp Almond milk
1/4 cup peanut butter
1 lg. caramelized banana (1 banana, 1/8th tsp cinnamon, 1/8th tsp salt, 1/2 tbsp agave or other liquid sweetener)

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Slice 1 banana lengthwise. In a small bowl, mix together the caramelized banana topping (1/8th tsp cinnamon, 1/8th tsp salt, 1/2 tbsp agave or other liquid sweetener). Dip banana into this mixture to coat. On lined baking sheet, bake the banana in the oven for 20 minutes at 350F. Remove from oven, cool, and chop into chunks. Set aside. Dump jar ingredients into a medium sized bowl. In a medium sized bowl mix the wet ingredients together (flax eggs, Earth Balance (or butter), vanilla, PB, and caramelized banana chunks). Add the wet ingredients to the dry and mix until fully incorporated. Pour batter into prepared pan and bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Caramelized Banana Peanut Butter Blondies

In the jar:

1 cup all-purpose flour
1 cup brown sugar
1 cup chocolate chunks
1.5 tsp baking powder
1/2 tsp kosher salt
1/2 cup peanuts, toasted
1/2 cup coconut, toasted

To make the blondies:

1/2 cup Earth Balance or butter, melted
Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
1.5 tsp pure vanilla extract
1 tbsp Almond milk
1/4 cup peanut butter
1 lg. caramelized banana (1 banana, 1/8th tsp cinnamon, 1/8th tsp salt, 1/2 tbsp agave or other liquid sweetener)

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Slice 1 banana lengthwise. In a small bowl, mix together the caramelized banana topping (1/8th tsp cinnamon, 1/8th tsp salt, 1/2 tbsp agave or other liquid sweetener). Dip banana into this mixture to coat. On lined baking sheet, bake the banana in the oven for 20 minutes at 350F. Remove from oven, cool, and chop into chunks. Set aside. Dump jar ingredients into a medium sized bowl. In a medium sized bowl mix the wet ingredients together (flax eggs, Earth Balance (or butter), vanilla, PB, and caramelized banana chunks). Add the wet ingredients to the dry and mix until fully incorporated. Pour batter into prepared pan and bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Your directions if preparing the PB Blondies at home (use same ingredients as above):

Preheat oven to 350F. Line a square pan with parchment paper. In a small bowl, mix the flax eggs and set aside. Take 1 lg. banana, peel, and slice lengthwise. Coat banana in agave, cinnamon, salt mixture and bake for 20 minutes at 350F on baking sheet lined with parchment. Remove from oven and chop into chunks. In a medium sized bowl, mix the flour, baking powder, and salt. In a large bowl beat together the brown sugar and melted Earth Balance for about 3 mins. Beat in the flax eggs, vanilla extract, almond milk, peanut butter, and caramelized banana chunks. Beat for 30 seconds. Stir in the flour mixture until fully incorporated. Now stir in peanuts, coconut, and chocolate chunks. Pour batter into prepared pan and spread with spatula and bake for 30-35 minutes at 350F. Allow to cool for 30 mins. before removing from pan. Garnish with confectioner's sugar. Serves 8-12.

3) Valentine's Day:

Recipe cards to print out:

Cranberry Almond Love Blondies

In the jar:	To make the blondies:
1 cup all-purpose flour	1/2 cup Earth Balance or butter, melted
1 cup brown sugar	Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
1 cup sliced almonds, toasted	2 tsp pure Almond extract
1.5 tsp baking powder	2 tbsp Almond milk
1/2 tsp kosher salt	2 tsp orange zest
1/2 cup dried cranberries, chopped	Confectioner's sugar, for garnish
1/2 cup coconut, toasted	

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Dump all jar ingredients into a medium sized bowl. In a small bowl mix the wet ingredients together. Add the wet ingredients to the dry and mix until fully incorporated. Pour batter into prepared pan and bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Cranberry Almond Love Blondies

In the jar:	To make the blondies:
1 cup all-purpose flour	1/2 cup Earth Balance or butter, melted
1 cup brown sugar	Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
1 cup sliced almonds, toasted	2 tsp pure Almond extract
1.5 tsp baking powder	2 tbsp Almond milk
1/2 tsp kosher salt	2 tsp orange zest
1/2 cup dried cranberries, chopped	Confectioner's sugar, for garnish
1/2 cup coconut, toasted	

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Dump all jar ingredients into a medium sized bowl. In a small bowl mix the wet ingredients together. Add the wet ingredients to the dry and mix until fully incorporated. Pour batter into prepared pan and bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Your directions if preparing Cranberry Almond Blondies at home (use same ingredients as above):

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. In a medium sized bowl, mix the flour, baking powder, and salt. In a large bowl beat together the brown sugar and melted Earth Balance for about 3 mins. Beat in the flax eggs, almond extract, orange zest, and almond milk. Beat for 60 seconds. Stir in the flour mixture until fully incorporated. Now stir in 3/4 cup sliced almonds and 1/2 cup toasted coconut. Pour batter into prepared pan and spread with spatula. Sprinkle on 1/4 cup sliced almonds and 1/2 cup cranberries and bake for 30-35 minutes at 350F. Allow to cool for 30 mins. before removing from pan. Garnish with confectioner's sugar. Serves 8-12.

4) Thanksgiving:

Recipe cards to print out:

Apple Streusel Butternut Blondie

In the jar:	To make the blondies:
1 cup all-purpose flour	1/4 cup Earth Balance or butter, melted
1 cup brown sugar	Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
1 cup pecans, toasted	1.5 tsp pure vanilla extract
1.5 tsp baking powder	1/4 cup butternut squash, cooked + pureed
1/2 tsp kosher salt	2 tbsp Almond milk
3/4 tsp cinnamon	1/2 cup apples, peeled and chopped
1/2 tsp ginger	Streusel: 1 tbsp flour, 2 tbsp turbinado sugar, 1 tbsp
1/4 tsp nutmeg	Earth Balance, 1/2 tsp cinnamon

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Dump all jar ingredients into a medium sized bowl. In a small bowl mix the flax eggs, Earth Balance (or butter), butternut squash, vanilla extract, almond milk, and chopped apples together. Add the wet ingredients to the dry and mix until fully incorporated. Now mix together the streusel ingredients and sprinkle over top of the batter. Pour batter into prepared pan and bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Apple Streusel Butternut Blondie

In the jar:	To make the blondies:
1 cup all-purpose flour	1/4 cup Earth Balance or butter, melted
1 cup brown sugar	Flax eggs (3 tbsp ground flax + 6 tbsp water, mixed)
1 cup pecans, toasted	1.5 tsp pure vanilla extract
1.5 tsp baking powder	1/4 cup butternut squash, cooked + pureed
1/2 tsp kosher salt	2 tbsp Almond milk
3/4 tsp cinnamon	1/2 cup apples, peeled and chopped
1/2 tsp ginger	Streusel: 1 tbsp flour, 2 tbsp turbinado sugar, 1 tbsp
1/4 tsp nutmeg	Earth Balance, 1/2 tsp cinnamon

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. Dump all jar ingredients into a medium sized bowl. In a small bowl mix the flax eggs, Earth Balance (or butter), butternut squash, vanilla extract, almond milk, and chopped apples together. Add the wet ingredients to the dry and mix until fully incorporated. Now mix together the streusel ingredients and sprinkle over top of the batter. Pour batter into prepared pan and bake for 30-35 minutes at 350F. Remove from oven and allow to cool for 30 minutes before removing from pan. Serves 8-12.

Directions if baking the Apple Streusel Blondies at home (use same ingredients as above):

Preheat oven to 350F. Line a square pan (or round) with parchment paper. In a small bowl, mix the flax eggs and set aside. In a medium sized bowl, mix the flour, baking powder, and salt. In a large bowl beat together the brown sugar and melted Earth Balance for about 3 mins. Add in the flax eggs, vanilla, butternut squash, and almond milk. Beat for 60 seconds. Stir in the flour mixture until fully incorporated. Now stir in the pecans and chopped apples. Mix the streusel ingredients together in a small bowl with a fork. Pour batter into prepared pan and spread with spatula. Sprinkle on streusel and bake for 30-35 minutes at 350F. Allow to cool for 30 mins. before removing from pan. Serves 8-12.