

Plate Dream

Cinnamon Sugar Blondies – Easy Fall Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/2 cups brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 2 teaspoons vanilla extract
- [ ] 1 tablespoon lemon zest
- [ ] 2 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt
- [ ] 1 tablespoon ground cinnamon
- [ ] 2 tablespoons white sugar (for topping)
- [ ] 1 tablespoon ground cinnamon (for topping)

Instructions

1. Preheat the oven to 350°F (175°C) and line a 9×13-inch baking pan with parchment paper.
2. In a medium saucepan, melt the butter over low heat, then stir in the brown sugar until smooth and glossy; remove from heat and let cool slightly.
3. Whisk the eggs, vanilla, and lemon zest into the butter-sugar mixture until fully incorporated.
4. Sift together flour, baking powder, salt, and 1 tablespoon cinnamon; fold gently into the wet mixture until just combined.
5. Spread the batter evenly in the prepared pan. In a small bowl, combine the white sugar and remaining cinnamon; sprinkle evenly over the top.
6. Bake for 18-20 minutes, or until the edges are golden and a toothpick inserted near the center comes out with moist crumbs. Let cool in the pan for 10 minutes, then lift out using the parchment and cut into squares.

Nutrition per serving

310 kcal	4 g	42 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper flavor, toast the cinnamon briefly in a dry pan before mixing.
- For extra crunch, sprinkle a pinch of sea salt over the topping before baking.
- These blondies freeze well; wrap tightly and thaw at room temperature.