

# Almond Croissant Blondies



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Recipe by: Laura Vitale

Makes 16

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

## Ingredients

### For the base:

- \_\_ 8 Tbsp (1/2 cup) of Unsalted butter, softened at room temperature
- \_\_ 1/2 cup of Brown sugar
- \_\_ 1/2 cup of Granulated Sugar
- \_\_ 1 Egg
- \_\_ 1 1/4 cup of Flour
- \_\_ 1/2 tsp of Baking Powder
- \_\_ 1/4 tsp of Salt
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### For the Frangipane:

- \_\_ 5 Tbsp of Unsalted Butter, softened at room temperature
- \_\_ 1/2 cup of Granulated Sugar
- \_\_ 1 Egg
- \_\_ 2 tsp of Vanilla Extract
- \_\_ 1/4 tsp of Almond Extract
- \_\_ 1 cup of Ground Almonds
- \_\_ 1 Tbsp of Flour
- \_\_ Tiny Pinch of salt, about 1/8 tsp
- \_\_ 1/2 cup of Sliced Almonds

1) Preheat your oven to 350 degrees, line an 8x8 with parchment paper, spray the sides with some non-stick spray and set aside.

2) In a large bowl, using a handheld electric whisk, cream together the butter and both kinds of sugar until combined, then add the egg, whisk together for about 30 seconds before adding in the flour, baking powder and salt and mixing to combine.

3) Using lightly floured hands, press the dough into your prepared pan and set aside, then using the same bowl and whisk to make the topping.

4) Cream together the butter and sugar, then add the egg and both extracts, once all combined, add the ground almonds, flour and tiny pinch of salt and whisk until it comes together.

5) Smooth the filling over the base, then sprinkle with the sliced almonds and bake for 30 minutes or until golden brown and edges are set. Allow to cool before slicing and serving.

