

# Apple Pie Blondies

Author: Amber Gibson



Servings per recipe: 12  
Serving Size: 1 piece  
Protein per serving: 0.8 g  
Calories per serving: 299

## Ingredients:

- 275 g Cambrooke All Purpose Baking Mix
- 2 tsp Baking Powder
- 1 tsp Cinnamon, ground
- 1/2 tsp Salt, Table
- 50 g Vanilla Pudding, dry mix only
- 8 TBSP Butter, regular or unsalted, softened
- 3/4 c Sugar, Brown, packed
- 3/4 c Sugar, White Granulated
- 1 banana(s) Banana, fresh, peeled, medium, mashed
- 1 egg(s) Egg, whole, large (without shell), lightly mixed

## Instructions:

- 1) Preheat the oven to 350 degrees. Spray a 9x13 pan with baking spray and line bottom of pan with parchment paper. Set aside.
- 2) Combine the baking mix, baking powder, cinnamon, salt, and vanilla pudding mix in a medium bowl and lightly whisk to combine. Set aside.
- 3) In the bowl of a stand mixer add the softened butter and sugars and mix until light and fluffy. Add the egg, banana, and vanilla and mix just until combined. Scrape bowl. Next add the dry ingredients to the wet ingredients and mix just until combined. Fold in the apples. The batter will be thick but it works.
- 4) Pour batter into prepared 9x13 pan and spread evenly over bottom of pan. Bake in preheated oven for 40 minutes, until a toothpick inserted comes out clean. Allow to cool in pan before cutting.

Notes: These can be served with whipped topping of choice or a la mode!