

BLONDIE WITH WHITE CHOCOLATE AND RASPBERRIES

Ingredients

- 225 G BUTTER
- 350 G LIGHT BROWN SUGAR
- 275 G FLOUR
- 2 EGGS
- 1 TBSP. SPOON VANILLA EXTRACT
- PINCH OF SALT
- 100 G SMALL PIECES OF WHITE CHOCOLATE
- 100 G FROZEN RASPBERRIES
- 1 BOTTLE LIEFMANS FRUITESSE
- 150 G SUGAR

RECIPE

1. Grease a baking form and line with some baking paper. Meanwhile, pre-heat the oven to 200°C.
2. Melt the butter and mix the melted butter with the sugar until smooth. Keep stirring as you add the eggs one by one.
3. Add the vanilla and blend at a high speed for a few minutes. Then, add the flour and pinch of salt to the mixture.
4. Blend again briefly at a high speed, then add the frozen raspberries and white chocolate and use a spatula to mix in gently.
5. Pour the mixture into the baking form and bake in the pre-heated oven for 30 to 35 minutes.
6. Meanwhile, start preparing the syrup. Put the Liefmans and the sugar in a small saucepan and heat at a low temperature until the mixture has reduced by half without allowing it to boil.
7. Remove the blondie from the oven and serve with the lovely Liefmans syrup. Delicious!



Liefmans
ON THE ROCKS