

Caramel Chocolate Chunk Blondes

Yield: 2 dozen

Ingredients:

1 ½ cups flour
1 teaspoon baking powder
½ teaspoon salt
¾ cup granulated sugar
¾ cup packed brown sugar
½ cup (1 stick) margarine
2 eggs
1 ½ cups semisweet chocolate chunks
½ cup caramel ice cream topping



Directions:

1. Preheat oven to 350°F. Spray 13 X 9 baking pan with PAM.
2. Combine flour, baking powder, and salt in a medium bowl. Beat granulated sugar, brown sugar, and margarine in the bowl of Kitchen aid mixer at medium speed until smooth and creamy. Beat in eggs and vanilla until well blended. Add flour mixture; beat at low speed until blended. Stir in chocolate chunks.
3. Spread batter evenly in prepared 13 X 9 baking pan. Drop spoonfuls of caramel topping over batter; swirl into batter with a knife.
4. Bake 25 minutes or until golden brown. Cool completely in pan on a wire rack.