

YIELD: 2 DOZEN BLONDIES 

**L**ooks like a brownie, cooks like a brownie, but has no chocolate. Okay, this one has white chocolate but we don't count that since white chocolate has no cocoa in it.

1 stick (¼ pound) unsalted butter	1½ teaspoons vanilla extract
2 cups white chocolate chips, divided	2 cups all-purpose flour
1 cup dark brown sugar	1 teaspoon kosher salt
2 large eggs, at room temperature	1 cup walnuts, toasted (see Tip page 17) and lightly chopped

- Preheat the oven to 350°F. Lightly butter a 9 x 13-inch pan and line with parchment paper, allowing enough overhang on the long side to lift the blondies from the pan.
- Place the butter and 1 cup chocolate chips in a small saucepan over the lowest possible heat and cook until almost all the chocolate has melted. Off heat, stir until smooth. Set aside to cool to room temperature.
- Place the sugar, eggs, and vanilla in the bowl of a mixer fitted with a whisk attachment and whip until lemon-colored and thick. Replace the whisk attachment with the paddle and add the flour, salt, walnuts, and remaining 1 cup chocolate chips and beat on the lowest speed until just combined. Scrape down the sides of the bowl, add the cooled chocolate mixture, and beat until just combined.
- Pour into the prepared pan, smooth with a knife, and transfer to the oven. Bake until the top is just beginning to brown and a tester inserted in the center comes out clean, 20 to 22 minutes. Be careful not to overbake. Cool in the pan slightly and then cut into 24 bars.

