

Cherry Apple Blondies

Printed from Cherry Recipes at <http://www.cherryrecipes.com/>

Forget the chocolate brownies; these blondies burst with sweet, fruity flavors. Fresh apples and cherries make for a tart and tangy dessert bar that will have the whole neighborhood over for samples.

Ingredients:

1 cup butter, melted
1 cup white sugar
2 eggs
2 apples, peeled, cored, finely chopped
1 cup pitted, halved cherries
1 cup chopped pecans
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt

Directions:

- 1) Preheat oven to 350°F. Grease two 9-by-9-inch baking dishes.
- 2) In a large bowl, beat together melted butter, sugar, and eggs until fluffy. Fold in apples, cherries, and pecans.
- 3) In a separate bowl, sift together flour, cinnamon, baking powder, baking soda, and salt. Stir flour mixture into wet mixture until just blended.
- 4) Spread batter evenly into prepared dishes. Bake 40 to 50 minutes, until a toothpick inserted in the center of each dish comes out clean.

Author: Kim Stakal