[THE EASIEST, FUDGIEST CHOCOLATE CHIP BLONDIES](https://116482451-391433556567527587.preview.editmysite.com/editor/main.php%22%20%5Co%20%22Links%20active%20once%20published)

pan + pantry

**ingredients**

1/2 c (1 stick) butter, melted and cooled for a couple minutes
1 c light brown sugar
1 egg, thoroughly beaten
2 tablespoons vanilla extract
1 c AP flour
pinch of salt
3/4 - 1 c chocolate chips

**directions**

1. preheat oven to 350ºF.
2. prep an 8x8 (or 9x11 if doubling the recipe) with parchment paper AND nonstick cooking spray (i use vegetable oil spray)
3. thoroughly combine the butter and brown sugar \*i prefer a stand or hand mixer on 4-5 for this, i wouldn't suggest doing this by hand.
4. combine the whisked egg and vanilla with the butter/sugar mixture.
5. lower the stand/hand mixer to a slower speed and mix in the flour and salt until just combined.
6. fold in the chocolate chips with a rubber spatula.
7. scoop batter out into the baking dish and bake for 20-25 minutes.
8. when done, leave the blondies uncut in the pan until cooled completely (they will carry-over cook and set up during this time)
9. cut when completely cooled