

# Pina Colada Blondie

The flavors and texture of this blondie are so good and tropical! This has been the surprise favorite in my Brownies and Blondies class for years.

## Ingredients

1 ½ cups (180 g) all-purpose flour  
1 tsp baking powder  
½ tsp salt  
12 Tbsp (1 ½ sticks) (6 oz) unsalted butter  
1 ½ cups (285 g) packed light brown sugar  
2 large eggs  
2 Tbsp vanilla bean paste

## Mix-ins

¼ C Rum  
½ C Dried Pineapple pieces very finely chopped  
¾ C Shredded Coconut, toasted



Preheat oven to 350° F. Prepare a 9" x 13" size pan by spraying with non-stick vegetable spray and make a sling with parchment paper or foil that is also sprayed to make it easier to lift out the blondie once cooled.

Melt the butter and set aside to cool. Combine and mix the flour, baking powder and salt and set aside. In a large mixing bowl, mix the butter and sugar together. Add the eggs and vanilla to the butter and sugar and mix. Stir in the flour mixture and mix just until combined. Add mix-ins and combine. Pour into prepared pan and spread to an even layer.

Bake about 25 minutes until the edges start to come away from the sides of the pan and the middle is mostly set. Let cool completely before cutting.

Store airtight at room temperature for 5 days or in the fridge for 1 week.