Pretzel Crusted Peanut Butter Blondies

Recipe By Miriam Pascal

Cooking and Prep: 45 m

Serves: 16

Contains: G 🌾 🥜 🥜

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Source: Whisk by Ami Magazine

Ingredients (12)

For the crust

- [ ] **2 cups** pretzels
- [ ] **1/2 cup** sugar
- [ ] **1/2 cup (1 stick)** margarine, melted (use soy-free, if needed)

For the blondies

- [ ] **1/2 cup (1 stick)** margarine

- [ ] **1/2 cup** Gefen Creamy Peanut Butter (not natural, the texture won't work)
- [ ] **1 cup** dark brown sugar
- [ ] **1/2 cup** sugar
- [ ] **1 tablespoon** Gefen Vanilla Extract
- [ ] **2** eggs
- [ ] **1 and 1/2 cups** flour
- [ ] **3/4 teaspoon** baking soda
- [ ] **1/4 teaspoon** salt

Start Cooking

For the Crust

1. Preheat oven to 350°F.
2. Line a 9- x 13-inch baking pan with foil and grease well.
3. To prepare the crust, place pretzels in a food processor fitted with the "s" blade and pulse until coarse crumbs are formed. (Do not over-blend; you want a little bit of texture.)
4. Remove pretzel crumbs from food processor and place in a small bowl. Mix together with sugar and melted margarine until evenly coated. Crumbs will appear slightly wet.
5. Line the bottom of the baking pan with the crumbs, forming a thin but even layer.
6. Place pan in the freezer while you prepare the blondie dough.

For the Blondies

1. In the bowl of an electric mixer, beat together margarine and peanut butter for about 30 seconds to combine.
2. Add in sugars and beat until creamy.
3. Add vanilla extract and eggs, one at a time, beating well after each addition.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Turn the mixer speed to low and slowly add the dry ingredients, stirring until just combined.

6. Pour the blondie mixture over the prepared pretzel crust carefully, so you don't break the crust. The best way to spread the blondie batter is with slightly damp hands.

7. Place the pan in the oven and bake for 35 to 40 minutes, until golden brown and set on the top.

8. Allow blondies to cool completely before cutting into squares.