

## Molasses Spice Blondies

½ cup butter  
1/3 cup molasses  
1/3 cup firmly packed brown sugar  
1 egg  
2 teaspoons vanilla  
2 teaspoons freshly ground ginger  
[or add 1 teaspoon dried ground ginger to dry ingredients]



1 ¼ cups all purpose flour  
1 teaspoon baking powder  
¾ teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
[or add 2 teaspoons freshly grated ginger to wet ingredients]  
½ teaspoon allspice  
½ - ¾ cup bittersweet chocolate chips

1/3 cup toasted, chopped pecans  
Scant 1 teaspoon white sanding sugar [or other coarse sugar]

Preheat the oven to 350°. Generously butter a 7 x 10inch, or 8 x 8inch pan, and set aside. Melt the butter, and cool for about 5 minutes. Add the molasses, sugar, egg, vanilla and ginger 1 ingredient at a time, mixing well after each.

Measure the flour, baking powder, salt and spices into a medium bowl, and whisk together to blend completely.

Add flour mixture and the chocolate chips to the butter mixture and fold together until combined smoothly.

Spread batter evenly in the prepared pan. Sprinkle the pecans over the batter and the sugar over the pecans.

Bake for about 25-30 minutes – a toothpick inserted near the center should have only a few moist crumbs sticking to it.

Cool in the pan on a wire and then cut into squares. Store in a sealed container – will keep at room temperature for 3 to 4 days, and actually taste the best after a day or two.

Full post, with photos here: <http://dlynz.com/?p=6150>

