

Our State eats

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Cornflake Marshmallow Blondies

Yield: 9 servings.

- 1 stick unsalted butter, melted
- $\frac{3}{4}$ cup dark brown sugar, packed
- 1 large egg
- $1\frac{1}{2}$ teaspoons vanilla extract
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt
- $1\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{3}$ cup cornflakes
- $\frac{1}{3}$ cup white chocolate chips
- $\frac{1}{3}$ cup mini marshmallows
- Flake salt (for garnish)

Preheat oven to 350°. Prepare a 9-inch square baking pan with cooking spray and line with parchment paper.

In a large bowl, whisk together butter, brown sugar, egg, and vanilla extract until well combined.

In a separate bowl, whisk together baking powder, baking soda, salt, and flour. Add dry ingredients to the butter mixture and stir until just combined. Do not overmix.

Into a food processor, add cornflakes and pulse a few times until you're left with crumbs.



Add crumbs to blondie batter with chocolate chips and marshmallows; fold until just combined. Pour batter into pan and evenly spread to all 4 corners.

Bake for 25 minutes or until blondies are lightly browned and a toothpick inserted into the center comes out clean. Let cool in the pan for 30 minutes on cooling rack. Cut blondies into 9 squares and sprinkle a few flakes of salt on each before serving.

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