



## *Kitchen Cheat Sheet: Maple Pecan Blondies*

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### *Tips and Time Savers*

- Brown that butter. Don't rush it — those golden bits at the bottom are where all the flavor lives.
- Let the brown butter cool slightly before mixing in the eggs or you'll end up with sweet scrambled breakfast.
- Use real maple syrup. The fake stuff tastes like regret and broken promises.
- Toast your pecans. A few minutes in a dry skillet wakes up their flavor and adds that perfect crunch.
- Line your pan with parchment. It's not optional unless you like prying dessert out with a spatula and prayer.
- Use light brown sugar for classic caramel chew, or dark if you like your blondies with drama.
- Tap the pan on the counter before baking to level the batter and knock out air pockets — makes the top bake up shiny and pretty.
- Sprinkle smoked salt right after baking. The heat melts it just enough to cling without losing that crunchy pop.
- Don't overbake. Blondies should be chewy, not crumbly — pull them out when the center still looks a little soft.
- Cool before cutting. I know, patience isn't fun, but warm blondies fall apart faster than a church committee.
- Cut with a warm knife. Run the blade under hot water and wipe it off — clean edges every time, like a Southern surgeon of sweets.
- Hide a few in the freezer. Future-you deserves that kind of kindness.

### *Storage*

#### **At room temperature:**

Once your blondies have cooled completely, cut them into squares and store them in an airtight container. Layer them with parchment paper if you're stacking. They'll stay soft, chewy, and delicious for up to 4 days at room temperature — just keep them out of direct sunlight or anywhere warm (brown sugar likes to get sticky when it's hot).

#### **To freeze:**

Let the blondies cool completely, then wrap each square tightly in plastic wrap. Slide the wrapped bars into a freezer bag or airtight container, squeezing out as much air as possible. Label them (so you don't forget what kind of deliciousness is in there) and freeze for up to 3 months.

#### **To thaw and serve:**

Unwrap the blondies and let them thaw on the counter for about an hour — or pop one in the microwave for 15–20 seconds for that just-baked magic. Sprinkle a touch of smoked salt on top before serving if you want to revive that fresh-from-the-oven flavor

## *Variations*

- Bourbon Maple Blondies – Stir a tablespoon of good bourbon into the batter; the flavor hits like a slow wink.
- Chocolate Chip Pecan Blondies – Toss in half a cup of dark chocolate chips for a little sweet rebellion.
- Cinnamon Crunch Blondies – Add a teaspoon of cinnamon and swap half the pecans for crushed cinnamon cereal; yes, it's chaos, and yes, it works.
- Gluten-Free Blondies – Use a good 1:1 GF baking flour blend and add an extra tablespoon of maple syrup for moisture.
- Salted Caramel Swirl – Drizzle caramel sauce over the batter and marble it with a knife before baking.
- Espresso Shot – Stir a teaspoon of instant espresso into the melted butter before adding sugar; turns “cozy” into “grown-up.”
- Brown Butter Pumpkin Blondies – Replace one egg with ¼ cup pumpkin purée and add pumpkin spice — it's basically autumn in square form.

## **FAQs**

### **What's the secret to chewy blondies?**

It's all about the brown sugar and timing. Pull them out of the oven when the center still looks slightly underbaked — they'll finish setting as they cool.

### **Can I use pancake syrup instead of real maple syrup?**

You can, but I'll know. Real maple syrup gives these blondies that deep, woodsy sweetness you just can't fake. Save the pancake syrup for the kids' waffles.

### **Why brown the butter?**

Because it turns plain butter into liquid gold — nutty, rich, and aromatic. It's the backbone of that toasty caramel flavor.

### **Can I make these ahead of time?**

Absolutely. Bake, cool, and store them airtight at room temperature for up to four days. They actually taste even better the next day when the flavors cozy up together.

### **Can I freeze them?**

Yes, ma'am. Wrap them tight, freeze for up to three months, and let them thaw on the counter when you need a little happiness with your coffee.

### **How do I know when they're done?**

The edges should be golden brown and just starting to pull away from the pan, but the center should still look a little soft. Overbaking makes them dry — we're after chewy, not crumbly.

## *Nice to have*

**As an Amazon Associate, I earn commission from qualifying purchases.**

 Kitchen Favorite

I use this [USA Pan 8-inch Square Cake Pan](#) for just about everything — blondies, brownies, cornbread, and the occasional “I'm fine” cake. It heats evenly, pops the bars out clean, and has that sturdy, heirloom feel our grandmothers would've trusted. Plus, that nonstick coating? A miracle for impatient bakers like me who refuse to wait for things to cool.

<https://www.restlesschipotle.com/maple-pecan-blondies/>