
Kona Coffee Dirty Blondie

Total time: 45 min Yield: 8 Servings

Ingredients

1 cup butter
2 cup all purpose flour
1 tsp baking powder
2 cup light brown sugar (packed)
3 tsp Kona Coffee (fresh ground)
salt
2 large eggs
1 tsp pure vanilla extract
1/2 cup almonds (sliced)
honey (organic Hawaiian preferred)

Prep Time: 15 min Cooking Time: 30 min Total Time: 45 min

Instructions

Preheat oven to 350°F. Butter a 9 by 13 inch baking pan, and line with parchment so that it over hangs on all sides. In a mixing bowl, whisk together flour, baking powder, and baking soda.

Melt butter and pour into a separate mixing bowl with brown sugar, coffee grounds, and a pinch of salt. Stir to combine. Stir in eggs and vanilla extract. Add in flour mixture until combined. Pour batter into pan, and sprinkle with almonds. Bake for 27 to 30 minutes.

Once out of the oven, let cool then drizzle honey over top.

Source:

Recipe By: Tom Salinger - 1st Place College Culinary Student Dessert Winner 2015 Kona Coffee Festival Recipe Winner