



PREP: 40 min
COOK: 25 min
SERVES: 12

Butterscotch Macadamia Blondies

Baked in cupcake trays, these treats are easy to decorate & share around! The white chocolate macadamia blondie (a brownie minus the cocoa) is the perfect base for creamy white chocolate buttercream and lashings of browned butterscotch sauce.

Ingredients

White Chocolate Macadamia Brownie

- 125g salted butter
- 1 cup (220g) caster sugar
- 1 ¼ cups (190g) plain flour
- ½ tsp baking soda
- 1 large egg
- 1 tsp Queen Vanilla Bean Paste
- 2 tsp butterscotch schnapps
- ½ cup (90g) white chocolate chips
- ¼ cup (30g) chopped macadamias

Method - White Chocolate Macadamia Brownie

STEP 1

Preheat oven to 180°C (fan forced). Grease a 12-hole cupcake tray with cooking spray.

STEP 2

Melt butter in a microwave proof bowl for 1 minute or until melted. Add sugar to and whisk until smooth, allow to cool for 3-4 minutes. Once mixture is slightly cooled, add egg, schnapps and vanilla. Mix until well combined.

STEP 3

Fold in flour, baking soda, nuts and chocolate chips until a thick batter forms. Spoon batter into prepared cupcake tray and bake for 20 minutes or until an inserted skewer comes out clean.

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Ingredients

White Chocolate Buttercream Icing

220g salted butter
150g white cooking chocolate
1 $\frac{3}{4}$ cups (260g) icing sugar
1 tsp Queen Vanilla Bean Paste

Butterscotch Sauce

$\frac{1}{2}$ cup (110g) caster sugar
45g salted butter
 $\frac{1}{4}$ cup (60ml) thickened cream
2 tsp butterscotch schnapps
 $\frac{1}{4}$ tsp Queen Vanilla Bean Paste

Method - White Chocolate Buttercream Icing

STEP 1

Beat butter in a stand mixer or with electric beaters until white and doubled in size (about 10 minutes). Be sure to scrape down the edges of the bowl occasionally.

STEP 2

While butter is beating, prepare white chocolate. Melt white chocolate in a microwave proof bowl for 1 minute. If not completely melted, continue at 30 second intervals until completely melted. Allow to cool slightly.

STEP 3

Gradually add sifted icing sugar to butter and mix until combined. Add vanilla and cooled white chocolate, then whip until fluffy (about 1-2 minutes).

Method - Butterscotch Sauce

STEP 1

Place sugar in a small saucepan over medium heat. Heat until sugar melts and begins to turn a golden colour, mixing constantly. Be careful to remove from heat once sugar begins to colour otherwise the sugar will burn. Carefully add butter, the mixture will bubble so keep a safe distance from the saucepan. Stir butter into sugar mixture until it is completely melted and combined with the sugar.

STEP 2

Slowly pour cream into the caramel and stir continuously. Once combined, return to the heat and allow the mixture to boil for one minute.

STEP 3

Remove from the heat and stir in schnapps and vanilla bean paste. Allow to cool and transfer to a container or jar for drizzling over brownies.

STEP 4

Transfer icing to a piping bag and pipe or spread onto brownies. Finish with a drizzle of cooled butterscotch sauce, extra chopped macadamias and mini meringues, if desired.

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