

## Coconut Blondies

Preheat oven to 325°

1 cup softened butter  
3/4 cup dark brown sugar  
3/4 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1 & 1/2 cups coconut  
1 & 1/2 cups all purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1 cup semisweet chocolate chips  
1 cup coarsely chopped walnuts



Beat the butter and sugars until fluffy. Beat in the eggs and vanilla. Scrape down the sides of the bowl, and add coconut, flour, salt and the baking soda and powder. When that is well mixed, add the chocolate chips and walnuts and mix just until evenly incorporated – don't over-mix here or you will break the nuts up too much. Spread evenly in a 9×13 greased baking dish. Bake for about 35 minutes, turning pan half way through. Cool, in the pan, on a rack and cut into 2 inch squares.

Recipe and photo by Donalyn Ketchum® on <http://dlynz.com>