

Candy Corn White Chocolate Blondies

The following recipe is courtesy of Bread Over Heels, a food scientist and blogger. For more of her recipes and baking tips, visit her website or her Instagram [@breadoverheels](#).

Ingredients

- ½ cup (1 stick) butter, melted
- 1 cup packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon cornstarch
- Dash of salt
- ¾ cup + 1 tablespoon mini candy corn, divided
- 5 oz. good quality white chocolate, chopped and divided
- Butter (for greasing)



Directions

1. Preheat oven to 350°F. Grease an 8x8 inch baking pan with butter. Line with parchment paper leaving a 1-inch overhang on edges. Butter parchment paper and set aside.
2. In a large bowl, combine melted butter and brown sugar. Add egg and vanilla and stir to combine. Add flour, cornstarch and a dash of salt. Stir until just combined. Add ¾ cup mini candy corn and 4 oz. chopped white chocolate. Stir to combine. Let batter sit for 15 minutes at room temperature.
3. Spread into prepared baking pan. Try to minimize exposed pieces of candy corn to prevent melting. Bake for 25-28 minutes or until edges are puffed and begin to brown lightly. Three minutes before bake time is complete, remove the pan from oven and gently press additional 1 tablespoon of mini candy corn and 1 oz. of chopped white chocolate on top of blondies. Cover pan loosely with foil and return to oven for 3 more minutes.
4. Let cool completely before cutting and serving.