



FROG SONG ORGANICS
RECIPES

Sweet Potato Blondies

with Cane Syrup Glaze

SWEET POTATO BLONDIES

Ingredients :

- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/8 tsp baking soda
- 1/2 tsp salt
- 3/4 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp ground ginger
- 1/3 cup unsalted butter, melted
- 1 cup light brown sugar, lightly packed
- 1 egg
- 1 tbsp vanilla extract
- 1 cup sweet potato puree

FOR THE GLAZE:

- 2 teaspoons pure cane syrup
- 1/4 cup powdered sugar



DIRECTIONS



1. PREHEAT OVEN TO 350°F.
2. LINE AN 8-INCH SQUARE BAKING PAN WITH PARCHMENT PAPER AND COAT WITH A THIN LAYER OF COOKING OIL SPRAY.
3. IN A LARGE MIXING BOWL WHISK TOGETHER THE FLOUR, BAKING POWDER, BAKING SODA, SALT, CINNAMON, NUTMEG, AND GINGER.
4. IN ANOTHER MIXING BOWL, COMBINE THE MELTED BUTTER, BROWN SUGAR, EGG, VANILLA, AND SWEET POTATO PUREE.

5. ADD THE WET INGREDIENTS TO THE DRY INGREDIENTS AND STIR WELL TO COMBINE. THE BATTER WILL BE THICK.

SPREAD IT INTO THE PREPARED PAN, USING THE BACK OF A SPOON TO EVEN OUT THE TOP.

6. BAKE FOR 15-20 MINUTES, OR UNTIL A TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN. REMOVE FROM THE OVEN, AND LET COOL FOR 15 MINUTES ON A WIRE RACK BEFORE REMOVING FROM THE PAN AND ALLOWING TO COOL COMPLETELY.



7. WHISK TOGETHER THE
CANE SYRUP AND
POWDERED SUGAR UNTIL
YOU GET A THICK GLAZE.

8. SPREAD OVER THE TOP OF
THE BROWNIES, AND LET
SIT UNTIL SLIGHTLY
HARDENED, ABOUT 20
MINUTES. CUT INTO
SQUARES AND SERVE.



