

Honey Blondies by 2016 American Honey Queen Kim Kester

1 Cup JohnsonHoneyFarm.com Wild Flower Honey
3/4 Cup butter or oleo, softened
1 egg
1 tsp vanilla extract
2 Cup all-purpose flour
1/2 tsp baking powder
1/2 Cup semi-sweet chocolate chips
1/2 Cup chopped toasted pecans

In medium bowl, cream JohnsonHoneyFarm.com Wild Flower Honey and butter/oleo until light and fluffy. Beat in egg and vanilla. Add flour and baking powder; mix until combined. Fold in chocolate chips and pecans. Spread batter into greased 9" x 9" square baking dish. Bake at 350 degrees F for 40 minutes, or until wooden toothpick inserted near center comes out clean. Allow to cool completely. Cut into squares and enjoy.