

Cleo Coyle's Light Blueberry Blondies

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

This delicious mash-up of a muffin and a blondie (a Bluffin?) brings the best of both pastries to your palate. You'll taste the cozy familiarity of a blueberry muffin but with the butterscotch note, slightly chewy texture, and crusty top (once cooled and cut) of a blondie. This recipe is also slightly healthified. Typically an 8-inch square pan of blondies calls for 1 whole stick (8 T.) of butter. I'm using only 3 T. and including blueberries which also offer nutrition and fiber. Our Coffeehouse readers might recall these blondies from our long-running culinary mystery series. Don't miss our latest release, [No Roast for the Weary](#), with some [fantastic recipes](#) included. May you read (and eat) with joy! ~ Cleo

Makes one 8-inch square pan of blondies (16 squares)

Ingredients

- 2 large eggs
- 1 teaspoon apple cider vinegar (*Do not omit! The vinegar interacts with the eggs to create the proper texture.*)
- 1 cup light brown sugar, packed
- 1/4 cup white, granulated sugar
- 1 teaspoon pure vanilla extract
- 1 teaspoon fresh lemon zest (*grated rind of a lemon, yellow only, no bitter white pith*)
- 1/4 teaspoon table salt (+ a generous pinch)
- 3 tablespoons unsalted butter, melted and cooled a bit
- 1/8 teaspoon baking soda
- 1 cup all-purpose flour
- 1 cup fresh (or frozen) blueberries



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Free Recipe Guide to Cleo's new culinary mystery **No Roast for the Weary**: [click here.](#)

Step 1 - Prep oven and pan: Preheat oven to 325° F. Because this is a relatively low fat recipe and blueberries secrete juice as they bake, the best way to prevent sticking is to create a parchment paper sling for your 8-inch square pan (see my photo).



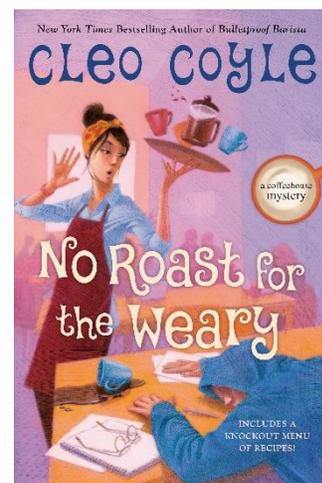
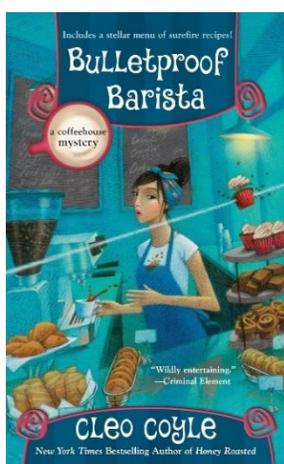
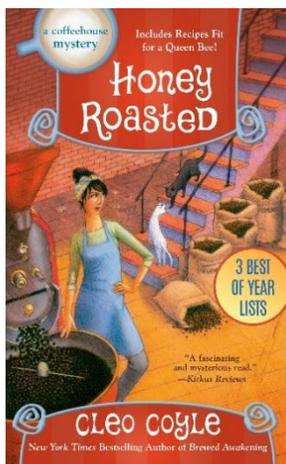
Step 2 – One bowl mixing method: Into a large mixing bowl, break 2 eggs, add the cider vinegar, and whisk well. Add the brown and white sugars, vanilla extract,

lemon zest, and salt. Whisk until well blended. Add melted (and cooled!) butter and the baking soda. Whisk again until smooth. Now add the flour and switch to a spoon or spatula, stirring well. (Do not over-mix at this point.) Gently fold in the blueberries, trying not to crush them.

Step 3 – Bake: Transfer the thick batter to the prepared baking pan and even out. Bake in your well pre-heated 325° F oven for 30 to 40 minutes (exact time depends on the oven). The low temperature and long cooking time will promote more even baking. The pan of blondies is done when the top turns deep golden brown and is firmly set. The slight cracking that you see in my photos (the kind you find on the top of a brownie or blondie) will appear when the blondies are cooled and cut. Allow to cool in pan for 10 minutes before lifting by the parchment paper handles. Cut into 16 small squares and...



Eat with joy! ~ Cleo



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