



Cast Iron Capilano Blondie

EASY • 1 HOUR

A soft brown butter blondie base, topped with apples cooked down in Capilano Pure Honey and butter until they're golden and caramelised... need we say more?



SKILL LEVEL
Easy

PREP TIME
20 mins

COOKING TIME
40 mins

SERVINGS
8

Ingredients

Honey Apples

- 2 apples (Granny Smith, Pink Lady or Honeycrisp), sliced
- 2 tbsp Capilano Pure Honey

Method

1. Cook apples, Capilano Pure Honey and butter in a pan until soft, golden and caramelised.
2. Brown the butter, mix through sugars, eggs and vanilla, then fold in dry ingredients.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 1 tbsp salted butter

Blondie Batter

- 140g unsalted butter
- 150g brown sugar
- 50g caster sugar
- 1 egg + 1 egg yolk
- 1½ tsp vanilla
- 180g plain flour
- ½ tsp baking powder
- ½ tsp salt
- ½ tsp cinnamon

Method

3. To assemble, spread batter into a lined or greased cast-iron skillet.
4. Top with the honey apples, bake until golden and set.
5. Finish with a drizzle of Capilano Pure Honey and a pinch of flaky sea salt.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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