

# Banana Blondies

*Source: New York Times April 17th, 2013*

## Ingredients

- 2½ sticks (plus more for greasing pan) butter
- 3 cups (200 grams) chocolate wafer cookies crumbs
- ¼ cup (55 grams) light brown sugar
- ½ tsp (3 grams) plus a pinch fine sea salt
- 2 ripe bananas, mashed
- 2 large eggs
- 2½ cups (455 grams) dark brown sugar
- 2 tbsp dark rum or 1 tsp vanilla extract
- 1 cup (130 grams) all-purpose flour
- ½ cup (130 grams) toasted walnuts, chopped
- Flaky sea salt, for sprinkling, optional

## Method

1. Heat oven to 375 degrees. Line a 9 x 13 baking pan with parchment, and grease with butter.
2. Melt 1 stick of butter in a saucepan over low heat or in microwave. Put the chocolate wafer cookies in the bowl of food processor and process to make fine crumbs. Add the light brown sugar, melted butter and a pinch of salt. Process until mixture is consistency of damp sand. Dump the mixture into the pan and press it into an even layer. Bake for 7 to 10 minutes, or until the surface is firm. Remove the pan and set aside.
3. Reduce oven heat to 350 degrees. In a large skillet over medium heat, melt 12 tbsp butter, then let it cook until foam subsides and butter turns a deep nut brown, about 5 minutes. Cool.
4. In a large bowl, whisk together bananas, eggs, dark brown sugar and rum. Whisk in brown butter. In a separate bowl, whisk together flour and fine salt. Fold into batter along with the toasted walnuts. Pour the mixture over the prepared crust and spread evenly. Sprinkle top with flaky salt if using.
5. Put pan in oven and bake until top is firm and toothpick inserted in center emerges with a few crumbs attached (or clean) but not wet, 45 to 55 minutes. Cool fully on wire rack; cut into 24 bars.

## Notes

Do not undercook.