

PREPARATION: 10 MINUTES

BAKING: 50 MINUTES

MAKES 16 BLONDIES

# CLEMENTINE BLONDIES



## INGREDIENTS

1 cup all-purpose flour

½ cup whole wheat flour

1 cup brown sugar

¼ teaspoon of baking soda

½ teaspoon of cream of tartar

2 whole clementines, well washed and chopped,  
seeds and stalk removed, peel on

3 eggs

1 cup plain Greek yogurt

¾ cup canola oil

1 tablespoon vanilla extract

### Toppings

¼ cup white chocolate chips (optional)

## PREPARATION

- 1 Place rack in the middle and preheat oven to 350°F. Line a 20 cm (8-inch) square pan with parchment paper.
- 2 In a large bowl, mix dry ingredients and set aside.
- 3 In a blender, blend chopped clementine, eggs, yogurt, oil, and vanilla until smooth. Pour over dry ingredients and mix well with a spatula. Pour batter into the lined pan. Top with white chocolate chips.
- 4 Bake for 45–50 minutes, or until a toothpick inserted in the center comes out with some crumbs attached and the top is lightly golden.
- 5 Allow the cake to cool in the pan for about 10 minutes before lifting it out of the pan and cutting it into 16 squares. Serve warm or cold.

### Nutrient Analysis

Per serving: 1 blondie

<b>Calories</b>	<b>239 Kcal</b>
<b>Protein</b>	<b>5 g</b>
<b>Carbohydrates</b>	<b>26 g</b>
Fibre	1 g
Sugars	17 g
<b>Total Fat</b>	<b>13 g</b>
Saturated Fat	2 g
<b>Cholesterol</b>	<b>38 mg</b>
<b>Sodium</b>	<b>47 mg</b>
<b>Potassium</b>	<b>117 mg</b>
<b>Phosphorus</b>	<b>58 mg</b>