

Granola Blondes

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Servings: 12

Ingredients:

Ingredients	Quantity
Step 1	
EGGS (A Colorado Proud Brand)	4 EA.
SUGAR (GW Sugar)	2 ¼ CUPS
VANILLA (Rodelle)	2 tsp.

Step 2	
BUTTER, MELTED (Horizon)	12 oz
FLOUR (A Colorado Proud Brand)	1 1/2 Cups

Step 3	
GRANOLA (Udi's Au Naturel)	1 1/2 Cups

Step 4 (Topping)	
CREAM CHEESE (A Colorado Proud Brand)	1/2 LB
SUGAR (GW Sugar)	¾ Cup.
EGGS (A Colorado Proud Brand)	2 EA.
VANILLA (Rodelle)	1 tsp.

Step 5	
DARK CHOCOLATE, melted (Chocolove)	3.2 oz Bar

Instructions:

Preheat convection oven to 300 degrees (325 conventional oven). Place ingredients of step 1 in electric mixer, using the whip attachment, mix on medium speed until frothy, about 10 min. Switch to the paddle attachment and add step 2 ingredients and mix thoroughly.

Line 12x9 pan with Parchment paper, coat with vegetable spray, then pour step 1 & 2 mixture into pan. Fold in step 3 ingredient.

Place cream cheese into mixing bowl and beat with paddle on medium speed for about 10 minutes or until soft and creamy, add sugar ingredient of step 4 and mix for 2 minutes then add remaining ingredients of step 4.

Pour topping over Granola Blonde batter and spread evenly. Marble the topping into the batter thoroughly.

Place in oven and bake for about 25 minutes, remove and lightly slam pan on counter to deflate the Oreo Blondes. Place back in oven and bake for 40 minutes more. Remove from oven and cool completely. Invert pan to remove Oreo Blonde's from pan. Remove parchment paper, then trim edges off of Oreo blondes. Cut 3x4 (12 squares), then cut each square into triangles. Drizzle each triangle with melted chocolate, from step 5, cool and serve.