**Blondie Bites**

(makes 12 brownies)

310 mL flour

3 mL baking powder

1 mL salt

125 mL margarine

250 mL brown sugar

2 eggs

15 mL vanilla

180 mL walnuts, toasted

80 mL semisweet chocolate chips

80 mL white chocolate chips

1. Adjust oven rack to middle position and preheat oven to 350 F. Grease 12 cup muffin tin.
2. If using walnuts, toast in a dry (no oil) cast frying pan over medium heat. Stirring constantly until fragrant. Remove from heat immediately and transfer walnuts to a plate to cool quickly and stop cooking.
3. In a medium bowl, combine flour, baking powder and salt together.
4. Place margarine in a liquid measure, cover with wax paper and microwave on high for about 1 minute until melted. Let cool.
5. Once margarine is cooled, in a large bowl, whisk melted margarine and sugar together. Whisk in eggs and vanilla until combined.
6. Gently stir in flour mixture with a rubber spatula until just incorporated.
7. Stir in walnuts, semisweet chocolate and white chocolate chips.
8. Portion batter evenly into prepared muffin tin. Bake blondies until toothpick inserted into center come out with few crumbs attached, 12-15 minutes, rotating pan halfway through baking. Let blondies cool slightly in pan before removing.