

Nelson's  
Journey  
**Purple  
Picnic**  
bringing back smiles to bereaved children



Kate Barmby's  
Blueberry and  
Lemon Blondies

# BLUEBERRY AND LEMON BLONDIES

Sweet cubes of comfort punctuated  
with purple berries

Makes approximately 16

## INGREDIENTS

325g White chocolate, chopped

150g Salted butter

200g Caster sugar

3 Eggs, beaten

150g Self-raising flour

Finely grated zest of a lemon

150g Fresh blueberries

## COOKING INSTRUCTIONS

- 1 Pre-heat the oven to 180°C (160°C fan), Gas mark 4. Line the base and sides of a 20cm deep sided tin with baking parchment.
- 2 In a heatproof bowl sitting over a saucepan of simmering water melt together 200g of the white chocolate with the butter then stir in the sugar.
- 3 Remove the bowl from the heat and gradually add in the beaten eggs, stirring all the time. it's preferable to use a food processor or hand blender if you have one when adding the eggs as the mixture can be hard to get to combine thoroughly.
- 4 Fold in the flour followed by the remaining 125g of chopped white chocolate, lemon zest and the blueberries.
- 5 Spread the mix into the prepared tin and bake in the pre-heated oven for 35 – 45 minutes until the top is firm.
- 6 Remove the cake from the oven and leave it to cool in the tin for at least 30 minutes before cutting into 16 squares.

## TIP

White chocolate is very sweet so sharp blackcurrants would also work well in place of the blueberries and will add a deeper hint of purple to your Blondies.

Love Kate x