

# SMOKED BLONDIES

*Prep time: 10 mins | Smoke Time: 40 mins | Smoker Temp: 350 F*

*These chewy bars are packed with yumminess and the Lane's dessert seasonings took them to another level. Not only are they seriously tasty, they are super easy to make. Pull these off the smoker after you have served your guests dinner and you will be the talk of the party.*

**NOTE: This is a double recipe and we used a 12" cast iron skillet.**  
**If you are using a smaller skillet, cut the recipe in half.**

## **INGREDIENTS:**

- **Lane's Homemade Apple Pie Seasoning**  
**OR**
- **Lane's Chocolate Sea-Salt Caramel Seasoning**
- 1 cup Butter, melted
- 2 cup light Brown Sugar
- 2 Eggs, beaten
- 2 tsp Vanilla
- 2 cup All Purpose Flour
- 2 tsp Salt
- 2 tsp Baking Powder
- 1 tsp Baking Soda

## **DIRECTIONS:**

- Preheat wood pellet smoker to 350F.
- Prepare cast iron pan by greasing with butter.
- In a bowl, combine melted butter and brown sugar. Mix until well combined.
- Stir in beaten eggs, vanilla, flour, baking powder, baking soda, and salt until all ingredients are combined.
- Spread the mixture into the prepared cast iron. Sprinkle the **Lanes's Apple Pie Seasoning** **OR** **Lane's Chocolate Sea-Salt Caramel Seasoning** evenly over the batter. Be generous!
- Place in smoker for approximately 40 minutes. Check at about 30 mins.
- Allow to cool slightly then cut and serve with ice cream.



ENJOY!

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**UNGERMEATS**