



Let's Make Sorghum Blondies with Pomegranate + Pecans

From Jenni Field (and Russell van Kraayenburg)

What you need:

8.5 oz (2 cups) AP flour 1 1/2 T ground flax
1 t baking powder
1/2 t fine sea salt
1 1/2 t cinnamon
1/2 t ground ginger
6 oz (1 1/2 sticks) melted butter
14 oz (2 cups) light brown sugar
1/4 cup sorghum syrup
2 large eggs
1 1/2 cups toasted pecans, divided
1 cup pomegranate arils

Other stuff to know:

What to do:

Whisk all dry ingredients in a bowl.
Whisk sugar and all wet ingredients in another bowl.
Fold 1 cup pecans and all the pomegranate into the wet ingredients and then scrape into the dry.
Fold together thoroughly.
Scrape into a 9" x 13" pan and press remaining pecans on top.
Bake until set and deep golden brown, about 30 minutes.

