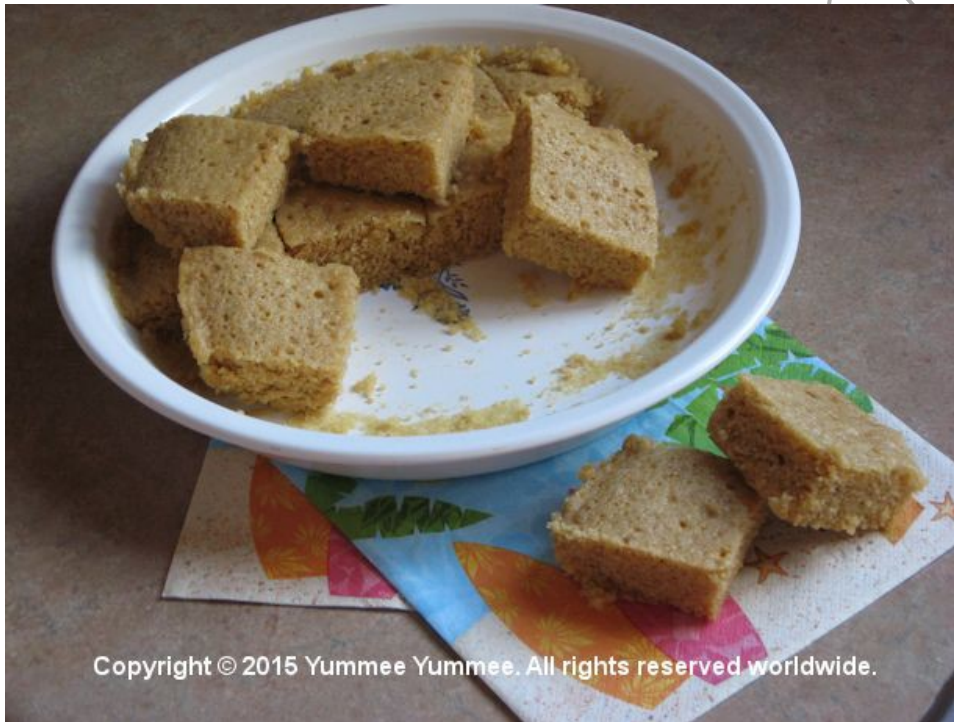


## Maple Fudge Blondies



1/2 cup butter or margarine  
3/4 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 package Yumee Yumee Dreamees mix  
1/4 cup chopped pecans, optional

**In a large microwave safe bowl**, melt butter on high for 45 to 50 seconds. Remove bowl from microwave. Add brown sugar to butter and mix well. Add eggs and vanilla extract, mix well. Add Yumee Yumee Dreamees mix to the butter and brown sugar mixture. Mix and stir until all the dry ingredients are fully incorporated. Add pecans, if desired. Mix well. Pour blondies mixture into a lightly greased 9-inch pie plate. Evenly spread the blondie mixture to the edge of the pie plate using a spatula.

**Place** an inverted small glass bowl or ramekin in the center of the microwave turntable. Place pie plate on top of the inverted glass bowl. Cook on high for 4 minutes. Check blondies and continue cooking, checking blondies every 30 seconds, for an additional 3 1/2 minutes. Blondies are done when center appears dry and is slightly firm to touch. Do not over cook blondies.

**Remove** blondies from microwave and cool on a wire rack for 30 minutes. Cut into 1 1/2-inch square bars. Store blondies at room temperature in an airtight container between sheets of wax paper.

**Cook's Note:** The top of the blondies will have little holes. This is a result of the microwave cooking process versus conventional baking methods. Recipe was tested in a 700 watt microwave oven with a turntable.