Strawberry Rhubarb Chocolate B

Amount one 9x13 or two 8x8s
Time ~60min

Ingredients

- 1 box strawberries
- 3 big stalks rhubarb
- 1/4 cup sugar
- 1 cup butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 tbsp vanilla
- 2 cups flour
- 4 tsp cinnamon
- 1 tsp salt
- 1 1/2 cups chocolate chips

Steps

1. Preheat oven to 375.
2. Chop fruit into pieces.
3. Mix fruit with 1/4 cup sugar in a bowl and let sit
4. Mix blondie cookie batter: melt butter. Optionally let it bubble and get more nutty and brown.
5. Add sugars and stir.
6. Add eggs and vanilla and stir.
7. Add flour and spices; don't overmix.
8. Add most of chocolate chips. Keep about 1/2 cup to sprinkle on top later.
9. Spread batter in two 8x8 pans or one 9x13 pan. Put fruit mix on top.
10. Sprinkle remaining chocolate chips on top.
11. Bake for 35-40min or until fruit looks cooked and batter is a little brownish on the edges, but still squishy in the middle.

Notes

Can use white chocolate or semi-sweet!