

This one started out as my mother-in-law's recipe, but got updated along the way as my husband requested a few changes.

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Blonde Brownies

2 cups regular flour (not self-rising flour)
1 tsp baking powder
1/4 tsp baking soda
1 tsp salt
1 cup chopped English walnuts
2/3 cup margarine
2 cups firmly packed brown sugar
2 eggs, slightly beaten
2 tsp vanilla
6oz butterscotch chips

Sift first four ingredients together. Add nuts. Melt margarine in a heat-proof container, remove from heat, add sugar and let cool. Stir in beaten eggs and vanilla. Add flour mixture gradually, mixing well. Spread in greased 13x9 baking pan. Sprinkle chips on top. Bake at 350 for 20-25 minutes. Let rise and fall. (Will be hard if baked too long.)