

# Butterscotch Blondies

**Yields 2 dozen bars**

It doesn't take much time to put this recipe together since these luscious, not-too-sweet bars may be made quickly with ingredients you probably have on hand. I baked them in my electric oven on the "standard bake mode" and another one in the same oven on "convection bake mode." Both batches of Butterscotch Blondies were baked with the rack placed in the center of the oven. The "standard bake mode" batch set at 350° baked in 30 minutes, filled the house with a seductive aroma of butterscotch and emerged from the oven light golden in color. The "convection bake mode" set at 325° finished baking in about 28 minutes and exhibited a slightly deeper golden color. After cooling, textures and tastes of both batches were the same: a delicious, slightly chewy, moist bar cookie.

**2** cups all-purpose flour  
**3/4** teaspoon baking powder  
**1/4** teaspoon baking soda  
**1/2** teaspoon salt  
**6** ounces unsalted butter  
**1 1/2** cups light brown sugar  
**2** tablespoons granulated sugar  
**2** large eggs  
**1** teaspoon dark rum or bourbon (optional)  
**1** teaspoon pure vanilla  
**3/4** cup (3 1/2 ounces) chopped nuts, such as pecan, macadamia or walnut

**Instructions:** Place the rack in the center of the oven and preheat the oven to 350°. Grease a 9 x 13 x 2-inch baking pan; set aside.

Sift the flour, baking powder, baking soda and salt onto a sheet of waxed paper; set aside. Using an electric mixer beat the butter with the brown and granulated sugars in a large bowl until the mixture is thoroughly blended. Add the eggs, one at a time, beating after each addition. Blend in the rum and vanilla on low speed just until the mixture is smooth. Maintaining the same speed, add the flour mixture just until the ingredients are well combined.

Add the nuts. Spread the thick batter evenly over the prepared baking pan.

Bake for 30-33 minutes until golden brown, the sides are beginning to contract from the sides of the pan, and a round wooden toothpick inserted in the center comes out free of batter. Remove from the oven to a wire rack to cool completely in the pan before cutting into 2-inch squares with a sharp knife.

**Per blondie:** 175 calories, 2 g protein, 23 g carbohydrate, 9 g fat (4 g saturated), 33 mg cholesterol, 81 mg sodium, 0 fiber.

