

BLONDIES

Ingredients:

- $\frac{1}{2}$ cup butter
- 2 cups brown sugar
- 2 eggs
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup coarsely chopped pecans (optional)



Raisins, chopped dates, baking chips or other types of nuts can be substituted for pecans.

Instructions:

1. Cream butter and sugar, then add eggs and vanilla and mix well.
2. Mix in dry ingredients.
3. Mix in pecans.
4. Spread evenly in a well-greased 13x9x2 pan.
5. Bake at 350 degrees for approximately 40 minutes, or until edges start to pull away from the pan and the center is set.
6. Do not overbake.
7. Cut in bars while warm.
8. Makes 24 bars.