



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | [spoonandwhisk.com](http://spoonandwhisk.com)

### **Butterscotch Blondies**

Makes one 9" x 13" pan

You'll find these butterscotch blondies to be delightful bar cookies packed with rich butterscotch chips, white chocolate, walnuts, and a hint of vanilla. With a soft chewy center and a slightly crispy edge, these treats are sure to satisfy any sweet tooth!

#### ***Ingredients:***

8 tablespoons salted butter, melted and cooled  
1-1/2 cups brown sugar  
2 large eggs, room temperature  
1 tablespoon pure vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup white chocolate chips  
3/4 cup butterscotch chips  
1 cup walnut pieces

#### ***Directions:***

1. Prepare a 9 X 13 pan. Rub the bottom and all sides with butter. Add about a tablespoon of flour to the pan, and tap the pan to "dust" all the buttered surfaces. Shake out any excess flour.
2. Preheat the oven to 350°F.
3. In a microwave-safe bowl, melt the butter. Stir the brown sugar into the melted butter.
4. Whisk the eggs and vanilla extract together, then add to the butter and sugar.
5. In a separate bowl, whisk together the flour, baking powder, and salt. Stir until evenly combined.
6. In a large mixing bowl, fold the dry ingredients into the wet ingredients. Mix until combined.
7. Fold in the white chocolate chips, butterscotch chips, and walnut pieces.
8. Spread the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick comes out almost clean.
9. Cool before cutting, then ENJOY!