

## CHOCOLATE AND BUTTERSCOTCH BLONDIES (AKA COOKIE BARS)

### INGREDIENTS

3/4 cup brown sugar  
3/4 cup white sugar  
1 cup butter (2 sticks) softened  
2 teaspoons vanilla extract  
2 eggs  
2 1/4 cup flour, unsifted  
1 teaspoon salt  
1 teaspoon baking soda  
6 ounces (1/2 package) butterscotch chips  
6 ounces (1/2 package) semi-sweet chocolate chips

### DIRECTIONS

Preheat oven to 325F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

In the bowl of a stand mixer, cream together both sugars and butter. Add eggs and vanilla, and continue to mix. In another large mixing bowl, mix together flour, salt, and baking soda. Add creamed mixture and blend well. Add butterscotch and chocolate chips and stir in.

Spread cookie batter in the pan and bake for 30-35 minutes (until just golden brown). They will look soft in middle and if you desire and more cake like bar, bake 5 to 10 minutes longer. Transfer pan to wire rack and cool 30 minutes.

Using foil overhang, lift blondies from pan. Return blondies to wire rack and let cool completely, about 1 hour more. Cut into 2-inch squares and serve.