

Blonde Brownies

- 2 3/4 cup flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup butter, softened
- 2 cups light brown sugar, packed
- 3 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups chocolate chips
- **Note: if you want the butterscotch taste like what I made today, change the chocolate chips to one cup and add 1/2 cup butterscotch chips. Of course, you can vary the amounts as you'd like; I picked this for easy measuring.**



1. Preheat oven to 350. Sift flour, baking soda and salt. Set aside. Combine butter and sugar with a mixer until well combined.
2. Add eggs, one at a time, mixing after each one. Add vanilla and mix.
3. Add flour with mixer on low until well combined. Stir in the chocolate chips by hand.
4. Spread into a greased 13 x 9 pan and bake for 30 minutes, until lightly browned. Cool completely before cutting. Store in an airtight container.