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**Blonde Brownies** 

By: Anne Weiler

"My family has enjoyed these bars as a potluck dessert, brown-bag treat and anytime snack many times throughout the years. Butterscotch or peanut butter chips can be used in place of the chocolate chips."



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Cook Time:

25 Min

10 Min

**Prep Time:** 

Ready In: 35 Min

Servings (Help)

24 OUS OMetric

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Original Recipe Yield 24 servings

#### **Inaredients**

1/4 cup butter flavored shortening

- 1 1/2 cups packed brown sugar
- 2 eaas

1/2 teaspoon vanilla extract

- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup chopped walnuts
- 1/2 cup semisweet chocolate chips

#### **Directions**

1. In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in nuts and chocolate chips. Spread into a greased 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into bars.

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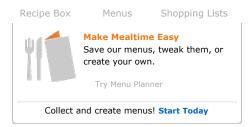
★★★★ Reviewed on Sep. 15, 2008 by nicmarie 🛨

these were just what i was looking for! i made with butter instead of shortening and left out...

\*\*\*\*

Reviewed on Jun. 19, 2008 by blessed life

these are fab!! so gooey my nephew tried to whip them all!!! i must say when they were cooking...





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When I cut up the panful I thought, "These are the ugliest

\*\*\*\*\* Reviewed on Jan. 20, 2010 by Mom of Four

I followed this recipe to a T", minus the walnuts.It turned out reaaly weird.....like a thin...

Reviewed on Dec. 10, 2009 by Kat

My family loves these!

 $\star\star\star\star\star$  Reviewed on Jun. 11, 2008 by erindancerpants  $\oplus$ 

very good. nice texture, nice rice taste. overall, a good recipe.

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