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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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Prep Time:

10 Min

Cook Time:

25 Min

Ready In:

35 Min

Servings [\(Help\)](#)

24 ☒ US ☐ Metric

Calculate

Original Recipe Yield 24 servings

Ingredients

1/4 cup [butter](#) flavored shortening
1 1/2 cups packed [brown sugar](#)
2 eggs
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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Reviewed on Jan. 21, 2007 by [Rich](#) [+](#)

I made this with the butterscotch chips, the children as well as the adults went crazy for



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Reviewed on Jan. 7, 2008 by [Kymbur](#) [+](#)

To the reviewer who said they come out gooey: They're supposed to! This is almost exactly the...



Reviewed on Feb. 10, 2007 by [MAMABEAC](#) [+](#)

These have a good taste but, even after checking them with a toothpick that came out clean,...



Reviewed on Jan. 26, 2010 by [lv2ck](#) [+](#)

Great recipe that was even better once I added sliced almonds and cherries-fresh & pitted or...



Reviewed on Jan. 12, 2011 by [RANDYYO](#) [+](#)

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 reaaaly weird.....like a thin...



Reviewed on Dec. 10, 2009 by [Kat](#) [+](#)

My family loves these!



Reviewed on Jun. 11, 2008 by [erindancerpants](#) [+](#)

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

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