Butterscotch Blondies
Makes about 24 blondies.

INGREDIENTS
2 ¼ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 cup butter, room temp.
2/3 cup light brown sugar, firmly packed
2/3 cup granulated sugar
2 large eggs
2/3 cup evaporated milk
2 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
1 cup butterscotch chips
½ cup chopped pecans or walnuts

PREPARATION
Heat oven to 375°F.
Grease a 13”x9”x2” baking pan.
Combine flour, baking powder, and salt. Set aside.
In a mixing bowl, cream butter and sugars until light and fluffy.
Add eggs, one at a time, beating after each addition.
Beat in evaporated milk and vanilla.
Mix in dry ingredients on low speed, just until blended.
Stir in chocolate chips, butterscotch chips, and chopped nuts.
Spread batter in prepared pan and bake for about 25 minutes, or until golden brown and a toothpick comes out almost clean.