

PECAN BLONDIES

2 cups all-purpose flour
1-1/2 tsp. baking powder
½ tsp. salt
2 cups packed brown sugar
2 eggs
½ cup plus 2 tbsp. butter, softened
2 tsp. vanilla
2 cups chopped pecans

Stir flour with baking powder and salt; set aside. Cream together sugar, eggs, butter, and vanilla. Gradually stir in flour mixture until well-blended. Stir in pecans; spread evenly in a well greased 9" x 13" pan. (NOTE: This batter is very stiff and you may want to use a fork to press the batter into the pan.) Bake at 350° for 30 minutes or until edges are lightly browned and top springs back when lightly touched in center. Cool in pan; cut into bars.