

BLONDE BROWNIES

Ingredients

- 1 1/2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter or margarine
- 1 cup white sugar
- 1/2 cup brown sugar, packed
- 2 eggs
- 1 tsp vanilla
- 1 bag of Heath English toffee bits
(found by chocolate chips in grocery store; either plain toffee bits or chocolate-coated toffee bits)

Directions

1. Sift flour, baking powder, and salt together. Cream butter or margarine. Add both sugars, eggs, and vanilla and cream well. Beat until fluffy.
2. Blend in dry ingredients. Stir in Heath bits (I use the whole bag).
3. Spread over bottom of well-greased 9x13 baking pan and bake at 350 degrees for 30 minutes.
4. Frost if desired.