

Butterscotch Cashew Bar

One C + 2 T butter, softened
3/4 C + 2 T packed brown sugar
Two 1/2 C all-purpose flour
One 3/4 t salt

Topping:

One pkg. (10-11 oz.) butterscotch chips
1/2 C + 2 T light corn syrup
Three T butter
Two t water
Two 1/2 C salted cashew halves

Preheat oven to 350 degrees.

In a large bowl, cream the butter and brown sugar until light and fluffy. Combine flour and salt; add to creamed mixture just until combined.

Press into a greased 15x10x1 baking pan. Bake at 350 for 10-12 minutes or until lightly browned.

Meanwhile, in a small town in Texas...whoops, wrong note card.

Meanwhile, in a small saucepan, combine the butterscotch chips, corn syrup, butter and water. Cook and stir over medium heat until chips and butter are melted.

Spread over crust. Sprinkle with cashews, press down lightly.

Bake for 11-13 minutes or until topping is bubble and lightly browned. Cool on wire rack.