

Butterscotch Cashew Bars

1 cup + 2 tbspn butter softened

$\frac{3}{4}$ cup + 2 tbspn packed brown sugar

2 $\frac{1}{2}$ cups flour

1 $\frac{3}{4}$ tspn salt

Cream the butter and sugar.

Combine the flour and salt and add until just combined.

Press into 15x10x1 pan (I use my 9x12....all I have!)

350 C for 10-12 minutes until lightly browned

Topping

1 pkg (10-11oz) butterscotch chips

$\frac{1}{2}$ cup + 2 tbspn light corn syrup

3 tbspn butter

2 tspn water

2 $\frac{1}{2}$ cups salted cashew halves (or pieces!)

Combine chips, syrup, butter, water in saucepan.

Cook and stir until melted.

Spread over the crust.

Sprinkle with cashews...press down lightly

Bake 11-13 minutes until the top is lightly browned

Cool. Cut. Yield: about 3 $\frac{1}{2}$ dozen.

Freezes well.