

Blond Brownies



- 1/4 cup butter-flavored shortening
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1/2-teaspoon vanilla extract
- 1 cup all purpose flour
- 1 1/2 teaspoon baking powder
- 1 cup chopped walnuts
- 1/2-teaspoon salt
- 1/2-cup semisweet chocolate chips

In a large bowl, cream shortening and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture and mix well. Stir in nuts and chocolate chips.

Spread into a greased 11-in. x 7-in. baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into bars.

Yield: 2 dozen.