

Butterscotch Blondies

Ingredients

- 4.5 ounces whole-wheat pastry flour (about 1 cup)
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup butterscotch morsels
- 2 tablespoons half-and-half
- 3/4 cup packed brown sugar
- 3 tablespoons canola oil
- 3 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 2 large eggs
- 1/3 cup semisweet chocolate chips
- Cooking spray

Preparation

Preheat oven to 350°.

Weigh or lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, baking powder, and salt in a medium bowl; stir with a whisk until thoroughly combined.

Combine butterscotch morsels and half-and-half in a medium microwave-safe bowl; microwave at HIGH for 45 seconds, stirring every 15 seconds. Stir until smooth. Add brown sugar, canola oil, butter, vanilla, and eggs, and beat with a mixer at high speed for 2 minutes. Add flour mixture to butterscotch mixture, stirring just until combined. Stir in chocolate chips. Pour batter into an 8-inch square metal baking pan coated with cooking spray. Bake at 350° for 40 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in pan on a wire rack.