

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Banana Butterscotch Blondies



Ingredients:

- 2/3 cup melted butter
- 2 cups light brown sugar
- 2 cups mashed banana (about 4 large ripe bananas)
- 1 tablespoon vanilla extract
- 2 eggs (optional).
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups butterscotch chips

Directions:

Preheat oven to 350°F. Generously grease a 9x13-inch baking dish with butter. In a large bowl mix together the melted butter, brown sugar, mashed banana, vanilla, and eggs with a wooden spoon. Stir in the flour, baking powder and salt until no flour is visible. Gently fold in half of the butterscotch chips. Pour the batter into the prepared baking dish; sprinkle the remaining butterscotch chips on top. Bake at 350°F for 30 to 35 minutes or until golden brown and a toothpick inserted in the center comes out clean. Remove from oven; let cool slightly. Cut into bars and enjoy with an ice cold glass of milk.

<http://www.lacocinadeleslie.com/2015/05/banana-butterscotch-blondies.html>