

## Holiday Nut Bars

1-1/2 cups all-purpose flour  
3/4 cup packed brown sugar  
1/4 tsp. salt  
1/2 cup plus 2 tbs. unsalted butter

1 cup butterscotch chips  
1/2 tsp. vanilla extract  
1/2 cup light corn syrup  
1 1-1/2 ounces mixed nuts

In a small bowl, combine the flour, brown sugar and salt. Cut in 1/2 cup butter until mixture resembles coarse crumbs. Press into a greased 13-in. x 9-in. baking pan. Bake at 350° for 10 minutes. Meanwhile, in a microwave, melt butterscotch chips and remaining butter; stir until smooth. Stir in corn syrup and vanilla. Sprinkle nuts over crust; top with butterscotch mixture. Bake 10 minutes longer or until set. Cool on a wire rack. Cut into bars. This recipe can be made with all one type of nut such as all cashews or all peanuts and so on.

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INSTRUCTIONS: PRINT ON  
CARDSTOCK AND CUT OUT.

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