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### Karen's Blondies

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#### Ingredients:

12 tablespoons (1 ½ sticks) butter	1 teaspoon salt
2 cups (packed) dark brown sugar	1 teaspoon baking powder
2 tablespoons vanilla extracts	½ teaspoon baking soda
2 large eggs	1 cup semisweet chocolate
2 cups all-purpose flour	2/3 cup (about 2 ½) walnuts, Finely chopped

#### Steps in Preparation:

- i. Place the butter in a large bowl and microwave, uncovered, on HIGH for 2 minutes, or until melted.
- ii. Beat in the sugar, then the vanilla and eggs, mixing well. Mix the flour, salt, baking powder and baking soda together and sift into the bowl. Beat to mix well. Stir in the chocolate chips and nuts.
- iii. Lightly grease a 3-quart (9 x 13-inch) dish and sprinkle with sugar. Spoon the batter into the dish and smooth the top. Cover and microwave on HIGH for 4 minutes. Remove the cover and continue to microwave, uncovered, on HIGH for 4 minutes more, or until a knife inserted in the center comes out partially clean but still moist. Set aside to cool for 15 minutes, then cut into squares and serve.

Yield: 24 squares

Prepared and Distributed by Elizabeth C. Shephard

**The Well Filled Microwave Cookbook 1996**