THE J.M. SMUCKER Co

Butterscotch Nut Bars

Prep Time	Cook Time	Serves	Difficulty
20 mins	58 mins	36	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) sugar
- 3/4 cup (175 mL) butter
- **Topping:**
- 4 eggs
- 3/4 cup (175 mL) packed brown sugar
- 1 cup (250 mL) corn syrup
- 1/4 cup (50 mL) butter, melted
- 1 1/3 cups (325 mL) coarsely chopped pecans
- 1 cup (250 mL) butterscotch chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9” x 13” (3 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 2:

Crust: Combine all ingredients in a medium bowl, mixing until crumbly.

Step 3:

Press firmly into prepared baking dish.

Step 4:

Bake in preheated oven for 15 to 18 minutes, or until light golden.

Step 5:

Topping: Beat eggs, sugar, corn syrup and melted butter in a medium bowl until blended. Stir in pecans and butterscotch chips. Pour evenly over warm crust.

Step 6:

Bake 35 to 40 minutes longer or until set and golden. Cool completely on wire rack. Cut into 1” (2.5 cm) bars.

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