

Yummy Caramel Cashew Blondies

Ingredients

2 cups packed brown sugar
3/4 cup butter, softened
2 teaspoons vanilla
2 eggs
1 3/4 cups Gold Medal™ all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
36 caramels, unwrapped
1/4 cup whipping cream
1 can (8.5 oz) salted cashews, coarsely chopped (1 1/2 cups)

Steps

1 Heat oven to 350°F. Line 13×9-inch pan with foil, extending foil 1 inch over 2 opposite sides of pan; spray foil with cooking spray.

2 In large bowl, beat brown sugar and butter with electric mixer on medium speed until light and fluffy. Beat in 1 teaspoon of the vanilla and the eggs until well blended. Stir in flour, baking powder and salt until blended. Spread in pan. Bake 25 to 30 minutes or until set.

3 Meanwhile, in 2-quart saucepan, melt caramels with whipping cream over medium-low heat, stirring frequently, until melted and smooth. Stir in remaining 1 teaspoon vanilla and the

cashews. Pour evenly over bars. Cool completely in pan on cooling rack, about 3 hours. Use foil to lift out of pan. Cut into 6 rows by 4 rows.