

Mixed Nut Bars

Yields	Prep	Cook
2 dozen	10 min	20 min

These bars are an absolute favorite! The bottom crust is topped with mixed nuts and a caramel-like butterscotch mixture.



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Ingredients

Amount	Name	Details
1 1/2 C	flour	
3/4 C	packed brown sugar	
1/4 tsp	salt	
1/2 C	butter	
1 C	butterscotch chips	
2 Tbsp	butter	
1/2 C	light corn syrup	
1 pkg	mixed nuts	

Instructions

- PREHEAT** oven to **350 degrees**.
- COMBINE** **1-1/2 C flour** , **3/4 C packed brown sugar** , and **1/4 t salt** .
- CUT IN** **1/2 C butter** until the mixture resembles coarse crumbs.
- PRESS** into a well greased **9x13 pan** .
- BAKE** at **350 degrees** for **10 minutes** .
- While the crust bakes, **MELT** **1 C butterscotch chips** , **2 T butter** , and **1/2 C light corn syrup** in medium sauce pan.
- REMOVE** crust from oven and sprinkle with **mixed nuts** .
- POUR** butterscotch mixture over the nuts.
- BAKE** again for **10 minutes** . **COOL** completely.

The bars cut the best if you turn them out of the pan onto a cutting board and cut with a sharp knife.