THE J.M. SMUCKER Co

Chewy Butterscotch Cashew Bars

Prep Time	Cook Time	Serves	Difficulty
20 mins	53 mins	36	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/2 cup (125 mL) granulated sugar
- 3/4 cup (175 mL) butter, softened
- **Topping:**
- 4 eggs
- 1 cup (250 mL) corn syrup
- 1 cup (250 mL) granulated sugar
- 1 pkg (300 g) butterscotch chips
- 1/4 cup (50 mL) butter, melted
- 1 1/3 cups (325 mL) halved cashews

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease and line a 9” x 13” (3 L) baking dish, overlapping 2 sides for easy removal.

Step 2:

Crust: Combine flour and sugar in a large mixing bowl. Using a pastry blender or 2 knives cut butter into flour mixture until it resembles coarse meal. Press firmly into prepared pan.

Step 3:

Bake in centre of preheated oven for 15 to18 minutes, or until light golden.

Step 4:

Topping: Beat eggs, sugar, corn syrup and melted butter until blended. Stir in butterscotch chips and cashews. Pour evenly over crust.

Step 5:

Bake in preheated oven for 30 to 35 minutes longer, or until set and golden. Cool completely in pan on rack then cut into squares.

Images

