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MAPLE BUTTERSCOTCH MACADAMIA NUT BLONDIES

- 1 1/2 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 12 tbsp. unsalted butter, softened
- 1 cup packed brown sugar
- 2/3 cup granulated sugar
- 2 eggs
- 1 1/2 tsp. maple extract
- 1 1/2 cups butterscotch chips
- 3/4 cup chopped macadamia nuts, toasted

In a medium bowl, whisk together flour, baking powder and salt.

In a large mixing bowl, beat together butter, brown sugar and granulated sugar until light and fluffy. Beat in the eggs, one at a time, mixing until combined. Mix in the maple extract. Add the dry ingredients and stir with a wooden spoon just until combined. Fold in the butterscotch chips and toasted nuts.

Scoop the batter into a 9-inch-square baking pan coated with nonstick spray, smoothing evenly. Bake at 350 degrees until golden and a toothpick inserted near the center comes out mostly clean with a few moist crumbs attached, about 25 to 35 minutes. Remove and cool completely before cutting.