

# Bubby Rose's Bakery

## Cranberry Blonde

1 c All-Purpose Flour

4 tsp Baking Powder

Sift flour and baking powder and set aside.

1-1/2 C Chocolate Chips

1 c Walnuts

1 c Cranberries

Mix nuts, cranberries and chocolate chips together. Set aside.

1 c Butter

1 c Brown Sugar

2-1/2 tsp Vanilla Extract

On #1, mix the butter and sugar for one minute.

On #2, cream the butter and sugar for three minutes or until no butter lumps are visible.

6 whole Eggs

On #1, add eggs slowly to butter/brown sugar mixing thoroughly

Mix in flour mixture, in two parts, scraping down bowl.

On #1, blend chocolate mixture into batter just until incorporated.

Pour batter into 9" X 13" pan lined with parchment or lightly greased and floured.

Carefully spread the batter evenly.

1 c Chocolate Chips (good ones!)

1 c Walnuts, coarsely chopped

Mix chocolate and nuts

Sprinkle nut/chocolate chip mixture over pan.

Bake @ 350°F for 20 minutes and GENTLY rotate pan.

Bake approx. 15 more minutes or until squares test done with a wooden pick.