
THE PERFECT BLONDE BAR

1 1/4 cups graham cracker crumbs
1/3 cup melted butter
1/4 cup sugar
2 cups light brown sugar, packed
3/4 cup butter
3 large eggs
2 1/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons vanilla extract
1 cup pine nuts

Preheat oven to 350°. Line a 13 x 9-inch pan with foil. Grease foil.

In a mixing bowl, combine graham cracker crumbs, melted butter and sugar. Press evenly into bottom of prepared pan. Combine brown sugar and 3/4 cup butter in a heavy saucepan. Cook over medium heat, stirring constantly until butter melts. Remove pan from heat.

Add eggs to brown sugar mixture, one at a time, stirring with each addition. Combine flour, baking powder and salt. Add to brown sugar mixture. Stir or whisk until mixture is combined and no lumps remain. Stir in vanilla extract and pine nuts. Work quickly to pour batter over graham cracker crust.

Bake at 350° for 40 minutes.

Cool completely in pan on a wire rack.

For cutting into squares, lift foil out of pan and slice into 16 squares.

Yield: 16