

Butterscotch Bars

1/2 cup granulated sugar

1/2 cup packed brown sugar

1/4 cup butter, softened

2 large egg whites

1 tsp vanilla extract

1 1/4 cups flour

1/2 tsp baking powder

1/4 tsp salt

1/2 cup butterscotch morsels



Preheat oven to 350. Beat sugars and butter with a mixer at medium speed until well blended about 4 minutes. Add egg whites and vanilla; beat well. Lightly spoon flour into dry measuring cups and level with a knife. Combine flour, baking powder and salt. Stir well with a whisk. Add flour mixture to sugar mixture and beat at low speed just until blended. Stir in morsels. Spread batter evenly into an 8" square baking pan coated with cooking spray. Bake at 350 for 25 minutes or until a wooden pick inserted in center comes out clean. Cool bars in pan on a wire rack.

Makes 16 servings @ 3 Points, 4 points plus