## Nordy Bars

Patti Stanley
Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1/2 cup butter or margarine
1 package (12 ounce)
butterscotch chips
1 package (12 ounce)
chocolate chips
1/2 cup firmly packed brown sugar
2 eggs
1 1/2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
2 teaspoons vanilla
2 cups mini marshmallows
1 cup chopped pecans

Preheat the oven to 350 degrees.
In a saucepan, melt the butter. Add the butterscotch chips and brown sugar, stirring until melted. Remove from the heat.

Stir in the eggs. Add the flour, baking powder and salt, mixing thoroughly. Stir in the vanilla. Set aside until cool.

When cool, stir in the chocolate chips, marshmallows and pecans.

Spread the mixture into a 13x9-inch baking pan.
Bake for 25 minutes.
When cooled, cut into bars.

Per Serving (excluding unknown items): 4621 Calories; 257g Fat ( $47.7 \%$ calories from fat); 52 g Protein; 581 g Carbohydrate; 28 g Dietary Fiber; 688mg Cholesterol; 3263mg Sodium. Exchanges: 11 Grain(Starch); 2 Lean Meat; 49 1/2 Fat; 27 1/2 Other Carbohydrates.

