I**NGREDIENTS IN JAR**

1 1/2 Cups Brown Sugar, packed

2 Cups Plain Flour

1/2 Tsp Baking Powder

1/4 Tsp Salt

1 1/2 Cups Chopped Nuts of Choice

1 Cup Dessicated Coconut

1 Cup Dried Fruit, try sultanas, cranberries, raisins

**EXTRA INGREDIENTS**

½ Cup Softened Butter or Margarine

3 Large Egg

1 Tsp Vanilla Essence

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**DIRECTIONS TO MAKE FRUIT & NUT BLONDIES**

1. Beat in a large bowl 1/2 cup softened

butter or margarine with 3 large eggs and

1 tsp vanilla essence until combined. It may look curdled.  
2. Add the contents of the jar and mix well to combine.  
3. Pour into lined square pan and bake at 175 degree

celcius oven for 35 minutes until golden brown.  
4. Allow to cool and cut into squares to serve.

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