

Chewy Noels

Ingredients

- 2 Tablespoons of butter
- 1 cup brown sugar, packed
- 1 chop chopped nuts
- $\frac{1}{3}$ cup all purpose flour
- $\frac{1}{8}$ tsp baking soda
- $\frac{1}{8}$ tsp salt
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1 cup powdered sugar

Instructions

1. Preheat oven to 350° F. Set a wire cooling rack on a piece of parchment paper.
2. Add butter to a 9x9 square pan and place into the oven to melt. Remove from the oven.
3. Stir together sugar, nuts, flour, soda and salt.
4. Stir in eggs and vanilla.
5. Carefully pour over the melted butter in the pan. DO NOT STIR.
6. Bake for 20-25 minutes.
7. Once cooked, sift powdered sugar over the top of the bars in a medium-thick layer.
8. Immediately invert the pan on a wire rack over the parchment.
9. Cool completely.
10. Dust again with powdered sugar.
11. Cut and decorate with your favorite icing and holiday saying.