Blueberry Butterscotch

1 1/2 cups unsifted all-purpose flour 1 to 2 cups blueberries

1/2 tsp. salt

1/4 tsp baking soda

3/4 cup butter

1 cup granulated sugar

2 eggs

1/2 of 5.5 oz pkg of butterscotch chips

1/2 cup chopped pecans

2 Tbsp. granulated brown sugar

Mix flour, salt, and baking soda. Cream butter until light and fluffy. Gradually beat in sugar. Beat in eggs, one at a time. Stir in dry ingredients. Fold in blueberries. Spread mixture into a greased 13x9x2 inch pan. Sprinkle with chips, pecans, and brown sugar. Bake at 350 degrees for 30 mins. Top should be lightly browned. Cool in pan.