## Blueberry Butterscotch

| $11 / 2$ cups unsifted all-purpose flour | 1 to 2 cups blueberries |
| :--- | :--- |
| $1 / 2$ tsp. salt | $1 / 2$ of 5.5 oz pkg of butterscotch chips |
| $1 / 4$ tsp baking soda | $1 / 2$ cup chopped pecans |
| $3 / 4$ cup butter | 2 Tbsp. granulated brown sugar |
| 1 cup granulated 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 $13 \times 9 \times 2$ inch pan. Sprinkle with chips, pecans, and brown sugar. Bake at 350 degrees for 30 mins. Top should be lightly browned. Cool in pan.

