

# Cranberry Butterscotch Bars

1 1/2 cups unsifted all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
3/4 cup butter  
1 cup granulated sugar

2 eggs  
1 to 2 cups of cranberries cut in half  
1/2 cup chopped pecans  
1/2 of a 5 1/2 oz pkg. of butterscotch chips  
2 Tbsp granulated brown sugar

Mix flour with 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 cranberries. Spread mixture into a well greased 13 x 9 x 2 inch pan. Sprinkle with chips, pecans, and brown sugar. Bake in a 350 degree oven for 30 minutes. Top should be lightly browned. Cool in pan. Cut in squares. Yields about 24 bars.