

## Mixed Nut Bars

1 pkg (18.25 oz) white cake mix with pudding

½ cup margarine or butter, softened

1 egg

1 pkg (6 oz) butterscotch chips

1/3 cup light corn syrup

2 Tbs margarine or butter

1 can (12 oz) mixed nuts

Heat oven to 350°. Beat cake mix (dry), ½ cup margarine and the egg in large bowl on low speed until dough forms. Press in ungreased jelly roll pan (15 ½ x10 ½ x1). Bake until light brown but not set, about 20 minutes.

Mix butterscotch chips, corn syrup and 2 Tbs margarine in saucepan. Cook over medium heat, stirring occasionally, until chips are melted. Immediately spread butterscotch mixture over baked layer. Sprinkle with nuts; press gently. Bake 5 minutes.

Run knife around edges while warm to loosen sides; cool completely. Refrigerate until butterscotch mixture is firm, about one hour. Cut into 3x1 ½ bars. Cut bars crosswise into triangles if desired. Store in refrigerator. Makes 35 bars.