White Chocolate Blondies

1 cup walnuts

1 1/2 cups flour

1 teaspoon baking powder

1/2 teaspoon salt

12 Tablespoons butter, melted

1 1/2 cups brown sugar

2 eggs

4 teaspoons vanilla

6 ounces good quality white chocolate, chopped

Spread nuts on a baking sheet and toast in a 350 oven for 10 minutes.  Chop.  Fit a 9x13" pan with foil and spray with cooking spray.  Whisk together flour, baking powder and salt.  Whisk melted butter and brown sugar until combined.  Add eggs and vanilla.  Fold in dry ingredients.  Fold in nuts and white chocolate.  Bake 22-25 minutes.  Cool pan on wire rack.  Remove blondies by lifting out foil.  Cut into 2" squares.