

Butterscotch Brownies



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
chocolate milk



A clean, empty coffee can makes a wonderful cookie tin. Place a sheet of waxed paper between each layer of brownies to prevent them from sticking to each other. They will keep up to a week tightly covered.

SHOPPING LIST

• confectioners' sugar • pecans

ON HAND

• butter • flour • salt • eggs
• brown sugar • vanilla extract
• baking powder

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup butter or margarine
- 2 cups packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup chopped pecans or walnuts
- Confectioners' sugar

MAKES **36** BROWNIES

COOKIN' *Express*

- Brown sugar is available in pourable boxes. It makes measuring a breeze—without clumping.
- Measure flour over the bag or canister—not over your mixing bowl—to avoid additional flour finding its way into the batter.

Make Ahead

These chewy brownies will keep in a covered container for up to 1 week. To soften dry brownies, microwave on HIGH for about 20 seconds a piece.

◆ VARIATION

Fold 1/2 cup butterscotch chips into the batter in step 3 for concentrated bits of butterscotch flavor.

1 Preheat oven to 350°F. Grease a 9 x 13-inch baking pan. Sift together flour, baking powder and salt in a medium bowl.



2 Melt butter in a large saucepan over medium heat; remove from heat. Add brown sugar and mix until well blended. Add eggs; mix well. Stir in vanilla.

3 Add flour mixture to saucepan; mix well. Stir in pecans. Pour into prepared baking pan, spreading evenly.



4 Bake for 30 minutes or until cake pulls away from sides of pan. Cool in pan for 10 minutes. Cut into squares while still warm. Dust with confectioners' sugar.