

## May 9 – Butterscotch Brownie

### Ingredients:

- 2 ½ c. all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 c. unsalted butter, softened
- 1 ¾ c. light brown sugar
- 1 Tbsp. vanilla extract
- 2 eggs
- 1 2/3 c. butterscotch morsels
- 1 c. finely chopped pecans

### Directions:

1. Preheat oven to 350 degrees.
2. Combine flour, baking powder and salt in a medium size bowl and set aside.
3. In a large bowl, cream butter, brown sugar and vanilla. Then beat in the eggs.
4. Gradually add in flour. Stir in butterscotch chips and nuts.
5. Spray a 9x9" baking pan with baking spray, then spread batter evenly into the pan.
6. Bake 35 to 40 minutes.

Brownies (i.e. blondies) will be done when cracks begin to form on the surface. Avoid over baking. Allow to cool, then cut into squares to serve.



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