

Butterscotch Brownies

From SOAR—the Searchable Online Archive of Recipes, University of California, Berkeley (<http://soar.Berkeley.EDU/recipes/>)

Yield: 24 servings

Ingredients:

| | |
|-----------------------------|---------------------------|
| ¾ cup butter | 1 1/3 cups flour |
| 2 cups dark brown sugar | 2 teaspoons baking powder |
| 4 eggs | ½ teaspoon salt |
| 2 teaspoons vanilla extract | 1 cup chopped pecans |

Procedure:

Preheat oven to 350 F. Spray a 9 X 13-inch baking pan with cooking oil. Combine the butter and brown sugar in a sturdy saucepan and set over moderate heat. Stir frequently until the mixture is bubbly and the sugar is melted, then set aside to cool slightly. Beat the eggs and vanilla into the butter and brown sugar mixture. Combine the flour, baking powder and salt and stir together; add to the first mixture and beat just until thoroughly incorporated. Stir in the pecans. Spread the

about 165
calories and
10 grams of fat
per serving

batter evenly in the prepared pan. Bake for about 30 minutes, or until the top is dry and a toothpick inserted in the center of the bars comes out barely clean. Remove from oven and cool on a rack before cutting.

Eliminate the pecans from this recipe and each brownie would contain about 133 calories and 6.5 grams of fat, for a per-serving savings of about 30 calories and 3.5 grams of fat.

NDSU Agriculture Communication



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