



BUTTERSCOTCH BROWNIES

- 1/4 Cup Butter
- 1 Cup brown Sugar
- 1 Egg
- 1 Teaspoon Vanilla
- 1/2 Cup All Purpose Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Finely Chopped Nuts (Optional)

DIRECTIONS

- 1. Heat oven to 350 degrees.
- 2. Melt butter in a saucepan.
- 3. Add brown sugar and bring to a boil.
- 4. Remove from heat and cool to lukewarm.
- 5. Beat in vanilla and egg.
- 6. Sift flour with baking powder and salt.
- 7. Stir into brown sugar mixture.
- 8. Add nuts if using.
- 9. Pour batter into a greased 9x9 inch baking pan.
- 10. Bake 20 to 25 minutes.
- 11. Cut into bars once cool.