



BUTTERSCOTCH BROWNIES

- 1/4 Cup Butter
- 1 Cup Light Brown Sugar, Packed
- 1 Egg
- 3/4 Cup All Purpose Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Vanilla
- 1/2 Cup Coarsely Chopped Walnuts

DIRECTIONS

1. Heat oven to 350 degrees.
2. Melt butter over low heat.
3. Remove from heat and stir in sugar until blended. Cool.
4. Stir in egg.
5. Measure flour by dipping method or by sifting.
6. Stir flour, baking powder, and salt together.
7. Blend in the sugar mixture.
8. Add vanilla and walnuts.
9. Spread in a well greased square 8 inch baking pan.
10. Bake for 25 minutes.
11. Cut into bars while warm.