



Butterscotch Brownies

Makes 12 Bars

INGREDIENTS

1/3 cup Butter, At Room Temperature
1 cup Brown Sugar
1 Egg
1/2 tsp Vanilla
1/8 tsp Salt
3/4 cup Flour
1 tsp Baking Powder
1/2 cup Walnuts, Optional

DIRECTIONS

[Note: The original recipe used golden-coloured brown sugar, but I prefer the taste of dark brown or muscovado sugars for a darker, more prominent butterscotch flavour.]

Preheat oven to 350F.

Grease an 8"x8" square baking pan and line with parchment paper. In a medium-sized bowl, cream butter and sugar together. Add the egg and vanilla and mix well. In a separate bowl, sift together the flour, salt and baking powder. Mix the dried ingredients into the sugar mixture and stir until just combined. Add walnuts, if using, and spread evenly over the bottom of the pan. Bake for 15-20 minutes until the center is barely set and the edges are lightly browned. Allow to cool for 5-10 minutes before cutting into bars.