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a nut-free cooking blog



Butterscotch Brownies

yield: 24 brownies

2 cups flour
2 tsp. baking powder
1½ tsp. salt
12 oz. butterscotch chips
½ cup butter
1 cup brown sugar
4 eggs
1 tsp. vanilla extract

1. In a mixing bowl, combine the flour, baking powder, and salt. Set aside.
2. In a double boiler or in the microwave, melt together the butterscotch chips and butter. Stir in the brown sugar and mix until smooth. Add eggs and vanilla.
3. Gradually add the flour mixture to the butter mixture, mixing until well blended.
4. Bake in a greased 9x13-inch pan at 350°F for 30 minutes, or until golden brown and a toothpick inserted in the middle comes out clean. Cool for at least 15 minutes before cutting into 24 pieces.

Enjoy with a cold glass of milk.