



## BUTTERSCOTCH BROWNIES (AKA BLONDIES)



These make a 9"x13" pan. They freeze well, or you can cut the recipe in half and make an 8" or 9" pan.

### Ingredients

$\frac{3}{4}$  cup margarine or butter

3 cups light brown sugar

3 large eggs

1  $\frac{1}{2}$  cups All-Purpose flour

1  $\frac{1}{2}$  teaspoons baking powder

$\frac{1}{4}$  teaspoon salt

Vanilla (Vanilla bean paste, scraping a little piece of vanilla bean or 2 teaspoons vanilla extract are all great options.)

### Instructions

1. Prepare your pan, either with a baking spray or grease and flour your pan so it doesn't stick. If I have parchment paper, I add it so I can lift the brownies out of the pan easier, then cut.
2. Combine the butter/margarine and sugar well. I don't use a mixer for brownies, I like the texture better using a spatula or wooden spoon and a bowl. Add the eggs, one at a time, and mix until well combined.

3. Add the flour and baking powder, salt. Combine well. Add the vanilla and mix well again. Pour into your prepared pan.
4. Bake in a preheated 350-degree F oven for 30-45 minutes. Check at 30 and be sure to test for doneness. A toothpick in center coming out clean works well. Bake until done. Under done brownies whether chocolate or blondie are not tasty.
5. Let cool before removing from pan and cutting. To serve, I like to dust with powdered sugar.

#### **CHEF'S NOTES:**

These are rich so you might not want to cut too big. You can always eat more than one! 😊

I use room temperature eggs when I mix by hand. I find that they combine a bit easier.

An optional addition would be to add some butterscotch chips and/or chocolate chips (semi-sweet). You could even add chopped walnuts.

This is a really tasty recipe, but you could reduce the brown sugar by 1/3 if you want.

These are best I think if not made as thick as chocolate brownies since they are so rich.

**Recipe by: Granni K**