

Butterscotch Brownies II

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The Church of St. Michael and St. George - St. Louis, MO - 1980

Yield: 2 1/2 dozen

2/3 cup butter, softened

1 1/2 cups brown sugar

2 eggs

2 teaspoons vanilla

2 cups flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1 teaspoon salt

1 package (6 ounce)

butterscotch morsels

1/2 cup chopped pecans

Preheat the oven to 350 degrees.

In a bowl, cream the butter. Add the brown sugar, beating well. Add the eggs and vanilla. Beat well.

In a bowl, combine the flour, baking powder, soda and salt. Add to the creamed mixture, stirring well.

Pour the batter into a greased 13x9x2-inch pan. Sprinkle with the butterscotch morsels and pecans.

Bake for 30 minutes.

Cool and cut into bars.

Per Serving (excluding unknown items): 3648 Calories; 140g Fat (34.1% calories from fat); 40g Protein; 569g Carbohydrate; 7g Dietary Fiber; 767mg Cholesterol; 4788mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 26 1/2 Fat; 24 1/2 Other Carbohydrates.