

**GF Friendly**

**Butterscotch Brownies**

**a rich, sweet, mouth-watering anytime snack**

Sure, you can buy brownies in the supermarket, but you'll be lucky to score any as yummy as these. They aren't a glorified chocolate cake; in fact there's no chocolate in them at all. This is a genuine South Texas recipe that is easy and quick to make; and, for anyone with a sweet tooth, even easier to eat. Quantities are for a batch of 16 brownies. For a bigger batch, just increase by percentages; use a larger baking dish so that the thickness of the spread batter doesn't exceed 2 cm (3/4 inch); and stick with the oven temperature, but watch the cooking time. These brownies should be cooked through, but remain soft when cooled. Over-cooking will turn them from a treat to that shop-bought quality you really don't want.

- ¼ cup butter or margarine
- 1 cup brown sugar
- ½ cup plain flour
- 1 tsp baking powder
- 1 egg
- ¼ tsp salt (optional)
- ½ tsp vanilla essence
- ½ cup coarsely chopped pecans or walnuts



In a suitable pan, melt the butter or margarine over a low heat. Remove from the hob and stir in the sugar until well-blended, then allow to cool. While it is cooling, sift the flour, baking powder and salt (if using) into a bowl. Stir the egg into the cool fat and sugar mixture, then transfer to the flour bowl and combine well. Put in the vanilla, the chopped nuts, and stir through to distribute.

Line an 18 cm (7 inch) square, shallow oven-proof dish or tray with baking paper, then spoon in the mixture and spread evenly. Bake on 165°C fan-forced (180°C conventional) for 20-25 minutes. Allow to cool a little before cutting into squares.

This recipe makes 16 brownies

Don't worry about freezing – there won't be any left!

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