



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Butterscotch Brownies

- ½ cup of Parkay margarine
- 2 cups of brown sugar, packed down
- 2 large eggs
- 1 ½ cups of all purpose flour
- 2 teaspoons of baking powder
- 1 ½ teaspoons of vanilla
- 1 cup of chopped walnuts or pecans (your choice)

Melt margarine and then combine in mixing bowl with the brown sugar. Beat in the eggs mixing well.

Add the flour and the baking powder and mix until well combined.

Fold in the vanilla and the nuts.

Grease a 9" by 13" pan and pour mixture in. Bake at 350 degrees for about 25 minutes, checking after 20 minutes (watch not to over bake these!)

Cut into squares when cooled thoroughly. Store in covered container!