

Butterscotch Brownies

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Ingredients:

6 oz of butterscotch chips, melted.
6 oz of semisweet chocolate chips.
4 medium eggs.
1 ½ cups of flour.
1 cup of brown sugar, packed.
¾ cup of chopped walnuts.
1 ½ teaspoons of baking powder.
1 teaspoon of vanilla extract.
¼ teaspoon of salt.

Directions:

Preheat your oven to 350°F (175°C).

In a bowl, combine the melted butterscotch chips and brown sugar; mix thoroughly.

Add the eggs and vanilla extract and beat until thoroughly blended.

Stir in the flour, baking powder, and salt; mix well.

Stir in the chopped nuts and chocolate chips.

Evenly spread the batter in a greased 9*9 inch baking pan.

Bake for 30 minutes or until golden and set.

Allow to cool in pan.

Cut into squares.