

BUTTERSCOTCH BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
328 cal	39 g	6 g	17 g	57 mg	287 mg	108 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 SALT
 SUGAR,BROWN,PACKED
 BUTTER,MELTED
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA
 NUTS,UNSALTED,CHOPPED,COARSELY
 COOKING SPRAY,NONSTICK

Weight

5-1/2 lbs
 4-3/8 oz
 5/8 oz
 4-1/8 lbs
 1-3/4 lbs
 2 lbs
 1-7/8 oz
 1-7/8 lbs
 2 oz

Measure

1 gal 1 qts
 1/2 cup 1 tbsp
 1 tbsp
 3 qts 3/4 cup
 3-1/2 cup
 3-3/4 cup
 1/4 cup 1/3 tbsp
 1 qts 2 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, baking powder, and salt. Set aside for use in Step 3.
- 2 Place brown sugar in mixer bowl; add hot butter or margarine. Beat about 2 minutes at low speed until smooth and well blended.
- 3 Add eggs and vanilla; beat at medium speed for 8 minutes. Scrape down bowl and add dry ingredients to mixture in mixer bowl. Beat for 2 minutes at low speed or until well blended. Scrape down bowl.
- 4 Fold nuts into batter.
- 5 Lightly spray each pan with non-stick cooking spray. Spread 3-1/4 quarts batter into sprayed and floured pans.
- 6 Using a convection oven, bake at 300 F. 40 to 45 minutes or until done on low fan, closed vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted into center comes out clean.
- 7 Cut 6 by 9 while warm.