

Bertha's Butterscotch Brownies

If you are looking for a basic "from scratch" recipe that is tasty and quick, then try Bertha's Butterscotch Brownies. This recipe was handed down to me by my mother-in-law from her mother – Bertha McFarland Palmer. The subdivision in which we live was once part of the McFarland farm. Standing at the kitchen sink washing dishes, I have a serene view of the remaining farm from my kitchen window, complete with cows and even a donkey.

The original recipe calls for nuts, which can be omitted if you are not a nutty fan. I like to sprinkle the cooked brownies with powdered sugar before cutting them into squares. Or sometimes I like to add both nuts and semi-sweet chocolate chips and serve these topped with caramel sauce and vanilla bean ice cream. Any way you serve them, they are a hit!

- 1 stick butter – melted
- 2 cups dark brown sugar
- 2 eggs – beaten
- 2 teaspoons vanilla
- 1 cup all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup chopped pecans – optional
- 1 cup semi-sweet chocolate chips – optional
- Powdered sugar for dusting



Sift together the flour, baking powder and salt (I never do this) and set aside.

In large bowl add the butter and microwave until melted. Then add the brown sugar and mix well. Add the beaten eggs and vanilla to the brown sugar and butter mixture. Blend well then add the dry ingredients to the wet ingredients and stir to blend. Add nuts and/or chocolate chips if desired.

Pour batter into a lightly greased 9x13 pan. Bake at 350 degrees for 25 minutes. When brownies cool sprinkle with powdered sugar and cut into squares. If I plan to serve these with caramel topping and ice cream, I don't sprinkle the cooked brownies with powdered sugar.