

BUTTERSCOTCH BROWNIES

(from Fig Jam and Lime Cordial website)

75 g all purpose flour (1/2 cup)

1 tsp baking powder

65 g unsalted butter (1/4 cup)

215 g brown sugar (1 cup, well packed)

1 large egg

1/2 tsp vanilla extract

1/2 cup chopped walnuts (OR omit the walnuts, and double the choc chips amount)

1/2 cup semi-sweet chocolate chips

Heat the oven to 350F (175 C), and line a 8 inch square pan (20 cm) with parchment paper.

In a small bowl, combine the flour and baking powder. Melt the butter in a small saucepan or in the microwave, and add the brown sugar, stirring well until dissolved and smooth. Remove from the heat, and allow it to cool for 5 minutes (*do not skip this step or you might end with scrambled eggs later*).

Add the egg and vanilla extract, mix until incorporated. Add the flour and baking powder mix, stirring vigorously to combine. Gently mix in the walnuts and chocolate. Scrape the batter into the prepared pan and bake for 20 to 25 minutes, until the top feels firm to the touch. You can insert a toothpick to test if it is fully baked, but try not to over bake it.

Remove from the oven, let it cool in the pan for half an hour, transfer to a cooling rack. When cool, cut in small squares with a very sharp knife.