

STARTER & SNACK

Butterscotch Blondies

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TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	24	\$0.19	171 kcal



If you want to add more Southern recipes to your recipe box, Butterscotch Blondies might be a recipe you should try. This recipe makes 24 servings with 258 calories, 2g of protein, and 5g of fat each. For 19 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals...

Ingredients

- ☐ 2 teaspoons baking powder
- ☐ 2½ cups firmly packed light brown sugar
- ☐ ¾ cup egg substitute
- ☐ 9 ounces cups all-purpose flour (about
- ☐ ½ teaspoon salt
- ☐ 10 tablespoon unsalted butter

EQUIPMENT Bowl, Frying pan, Oven, Knife, Whisk, Wire rack, Baking pan, Spatula, Measuring cup

Method

- 1 Preheat oven to 35
- 2 Lightly spoon flour into dry measuring cups; level with a knife.
- 3 Combine flour, sugar, baking powder, and salt in a large bowl.
- 4 Place butter in a small skillet over medium heat. Cook for 6 minutes or until lightly browned, stirring occasionally.
- 5 Pour into a small bowl, and cool for 10 minutes.
- 6 Combine butter and egg substitute, stirring with a whisk.
- 7 Pour butter mixture over flour mixture; stir just until moistened. Spoon batter into a 13 x 9-inch baking pan coated with cooking spray; smooth top with spatula.
- 8 Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack.
- 9 Cut into 48 squares.

Nutrition per serving

171	2 g	5 g	31 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3 g · 19% of daily needs
Fibre			0.3 g · 1% of daily needs
Sugar			22.4 g · 25% of daily needs
Sodium			106 mg · 5% of daily needs
Cholesterol			12.5 mg · 4% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/butterscotch-blondies-147704