



## Butterscotch Brownies I

 Dairy Free

READY IN



45 min.

SERVINGS



32

CALORIES



64 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup brown sugar packed
- 1 eggs
- 0.7 cup flour all-purpose
- 0.3 teaspoon salt
- 0.3 cup shortening
- 1 teaspoon vanilla extract
- 0.5 cup walnuts

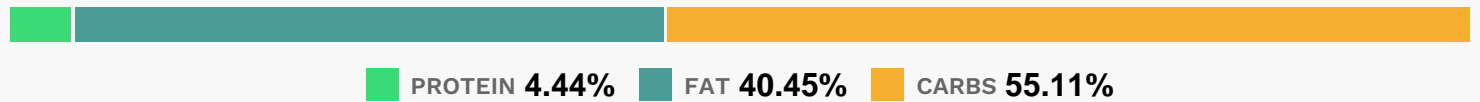
## Equipment

- bowl
- frying pan
- oven
- baking pan
- toothpicks

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking pan.
- In large bowl, cream the shortening, brown sugar, vanilla and eggs. In a separate bowl, mix together the flour, walnuts, baking powder and salt. Slowly add to egg mixture, stirring until well blended.
- Spread dough evenly into the prepared pan.
- Bake for 20 to 24 minutes, or until inserted toothpick comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:5.84, Glycemic Load:1.49, Inflammation Score:-1, Nutrition Score:1.1082608731383%

## Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

## Nutrients (% of daily need)

Calories: 64.11kcal (3.21%), Fat: 2.95g (4.54%), Saturated Fat: 0.56g (3.5%), Carbohydrates: 9.04g (3.01%), Net Carbohydrates: 8.85g (3.22%), Sugar: 6.74g (7.49%), Cholesterol: 5.11mg (1.7%), Sodium: 35.46mg (1.54%), Alcohol: 0.04g (100%), Alcohol %: 0.37% (100%), Protein: 0.73g (1.46%), Manganese: 0.09mg (4.27%), Selenium: 1.48µg (2.11%), Copper: 0.04mg (1.86%), Vitamin B1: 0.03mg (1.84%), Folate: 7.27µg (1.82%), Calcium: 16.04mg (1.6%), Phosphorus: 14.88mg (1.49%), Iron: 0.26mg (1.46%), Vitamin B2: 0.02mg (1.29%), Magnesium: 4.29mg (1.07%)