Grandma Janet Paulsen's Butterscotch Squares

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INGREDIENTS:
1 stick butter
2 cup brown sugar (packed)
1 teaspoon vanilla
2 eggs
1 ½ cups flour
2 teaspoon baking powder

DIRECTIONS: Melt butter and brown sugar in saucepan on stove. Let cool a bit before adding vanilla and eggs—if brown sugar is too hot, it will cook the eggs. Mix thoroughly. Then add flour and baking powder. Mix thoroughly. Pour mix into a wax paper lined 9” x 13” (two inches deep) pan and bake 25 minutes at 350°F. Turn on to cooling rack. Carefully peel off wax paper. Cool slightly then place on cutting board and cut in squares while still warm.

“When grandma brings these treats to our house, they are lucky to last the evening. My children have been known to wrestle for the last one (they are swimmers!).”