



Butterscotch n' Whiskey Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 9" square pan:

- 1 c. (generous amount) unbleached all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 c. light brown sugar
- 1 egg
- 1/4 c. unsalted butter, melted
- 2 tbsp. milk
- 1 tsp. vanilla extract
- 1/2 c. butterscotch chips
- 1/4 c. whiskey

Instructions

These are the awesomest thing on the face of the planet. I thank Frites and Fries for this wonderful recipe!

Preheat the oven to 350F. Mix the flour, baking powder, salt, and light brown sugar together. In another small bowl, whisk the butter, milk, vanilla, and egg. Pour the liquid mixture into the dry batter. Add in the whiskey and then fold in the butterscotch chips. Pour the batter into a greased 9" square pan. The batter may seem dry because it doesn't spread across the pan easily; use a spatula to cover the entire pan with the

cookie batter. Bake for about 20 minutes; use a toothpick to test the center. The toothpick should not be completely clean but with very small bits of cookie dough on it.

Optional: Before serving, I used a spoon to sprinkle the bars with about 1/2 a shot of whiskey. They absorbed pretty quickly into to cookies. But they got a little stickey (just a little) so I'd wait until just before serving.