

# Butterscotch Brownies

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Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

## Yield: 24 brownies

1 package (16 ounce) butterscotch morsels

1/4 cup butter or margarine

1 cup brown sugar, firmly packed

2 eggs, slightly beaten

1/2 teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon baking powder

3/4 teaspoon salt

1/2 cup chopped walnuts

Preheat the oven to 350 degrees.

In the top of a double-boiler over hot, not boiling water, melt the butterscotch morsels with the butter. Remove from the heat. Stir in the brown sugar. Cool for 5 minutes.

Stir the eggs and vanilla into the cooled mixture. Add the flour, baking powder and salt. Mix well. Stir in the chopped walnuts. Pour the batter into a greased and floured 13x9x2-inch baking pan.

Bake for 25 minutes.

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Per Serving (excluding unknown items): 2608 Calories; 98g Fat (33.0% calories from fat); 41g Protein; 408g Carbohydrate; 6g Dietary Fiber; 563mg Cholesterol; 2827mg Sodium. Exchanges: 7 Grain(Starch); 3 1/2 Lean Meat; 17 1/2 Fat; 20 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

|                                |       |
|--------------------------------|-------|
| Calories (kcal):               | 2608  |
| % Calories from Fat:           | 33.0% |
| % Calories from Carbohydrates: | 60.8% |
| % Calories from Protein:       | 6.2%  |
| Total Fat (g):                 | 98g   |
| Saturated Fat (g):             | 36g   |
| Monounsaturated Fat (g):       | 26g   |
| Polyunsaturated Fat (g):       | 27g   |
| Cholesterol (mg):              | 563mg |
| Carbohydrate (g):              | 408g  |
| Dietary Fiber (g):             | 6g    |

|                     |        |
|---------------------|--------|
| Vitamin B6 (mg):    | .6mg   |
| Vitamin B12 (mcg):  | 1.4mcg |
| Thiamin B1 (mg):    | 1.2mg  |
| Riboflavin B2 (mg): | 1.2mg  |
| Folacin (mcg):      | 284mcg |
| Niacin (mg):        | 8mg    |
| Caffeine (mg):      | 0mg    |
| Alcohol (kcal):     | 0      |
| % Refuse:           | 0.0%   |

### Food Exchanges

|                 |   |
|-----------------|---|
| Grain (Starch): | 7 |
|-----------------|---|

**Protein (g):** 41g  
**Sodium (mg):** 2827mg  
**Potassium (mg):** 1119mg  
**Calcium (mg):** 530mg  
**Iron (mg):** 13mg  
**Zinc (mg):** 4mg  
**Vitamin C (mg):** 2mg  
**Vitamin A (i.u.):** 2643IU  
**Vitamin A (r.e.):** 612RE

**Lean Meat:** 3 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 17 1/2  
**Other Carbohydrates:** 20

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## Nutrition Facts

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### Amount Per Serving

**Calories** 2608                      **Calories from Fat:** 861

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### % Daily Values\*

|                                 |      |
|---------------------------------|------|
| <b>Total Fat</b> 98g            | 151% |
| Saturated Fat 36g               | 180% |
| <b>Cholesterol</b> 563mg        | 188% |
| <b>Sodium</b> 2827mg            | 118% |
| <b>Total Carbohydrates</b> 408g | 136% |
| Dietary Fiber 6g                | 26%  |
| <b>Protein</b> 41g              |      |

|                  |     |
|------------------|-----|
| <b>Vitamin A</b> | 53% |
| <b>Vitamin C</b> | 3%  |
| <b>Calcium</b>   | 53% |
| <b>Iron</b>      | 72% |

\* Percent Daily Values are based on a 2000 calorie diet.