

# Butterscotch-Sauced Brownies

*All-Time Favorites 2012 Cookbook  
Better Homes and Gardens Magazine*

## **Yield: 24 bars**

*1/3 cup butter  
2/3 cup packed brown sugar  
1 1/3 cups flaked or shredded  
coconut  
3/4 cup chopped pecans  
1/2 cup butter, softened  
1 cup packed brown sugar  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
3 eggs  
1/2 teaspoon vanilla  
1 1/2 cups all-purpose flour  
1/2 cup chopped pecans  
1/2 cup tiny marshmallows  
caramel-flavored ice cream topping  
(optional)*

Preheat the oven to 350 degrees.

Grease a 13x9x2-inch baking pan. Set aside.

In a small saucepan, melt the 1/3 cup of butter over medium heat. Add the 2/3 cup brown sugar and stir to combine. Stir in the coconut and 3/4 cup of pecans. Pat the mixture evenly in the prepared pan. Set aside.

In a large mixing bowl, beat the 1/2 cup of butter with an electric mixer on medium to high speed for 30 seconds. Add one cup of the brown sugar, the baking soda and salt. Beat until combined. Beat in the eggs and vanilla until combined. Add the flour and beat until combined. Stir in the 1/2 cup of pecans and marshmallows. Spoon small mounds of mixture over the coconut mixture in the pan. Carefully spread to cover.

Bake for about 20 minutes (the mixture should be evenly browned. The center may jiggle slightly when shaken).

Cool in the pan on a wire rack.

To serve, cut into bars. Drizzle with the caramel topping.

---

Per Serving (excluding unknown items): 4626 Calories; 270g Fat (51.2% calories from fat); 51g Protein; 527g Carbohydrate; 16g Dietary Fiber; 1048mg Cholesterol; 3075mg Sodium. Exchanges: 11 Grain(Starch); 3 Lean Meat; 51 Fat; 23 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	4626	<b>Vitamin B6 (mg):</b>	.6mg
<b>% Calories from Fat:</b>	51.2%	<b>Vitamin B12 (mcg):</b>	2.2mcg
<b>% Calories from Carbohydrates:</b>	44.5%	<b>Thiamin B1 (mg):</b>	2.9mg
<b>% Calories from Protein:</b>	4.3%	<b>Riboflavin B2 (mg):</b>	1.9mg
<b>Total Fat (g):</b>	270g	<b>Folacin (mcg):</b>	428mcg
<b>Saturated Fat (g):</b>	108g	<b>Niacin (mg):</b>	13mg
<b>Monounsaturated Fat (g):</b>	113g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	33g	<b>Alcohol (kcal):</b>	6
<b>Cholesterol (mg):</b>	1048mg	<b>% Refuse:</b>	n n%
<b>Carbohydrate (g):</b>	527g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	16g	<b>Grain (Starch):</b>	11
<b>Protein (g):</b>	51g	<b>Lean Meat:</b>	3
<b>Sodium (mg):</b>	3075mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	2297mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	519mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	22mg	<b>Fat:</b>	51
<b>Zinc (mg):</b>	12mg	<b>Other Carbohydrates:</b>	23 1/2
<b>Vitamin C (mg):</b>	3mg		
<b>Vitamin A (i.u.):</b>	6679IU		
<b>Vitamin A (r.e.):</b>	1654 1/2RE		

**Nutrition Facts**

**Amount Per Serving**

**Calories** 4626                      **Calories from Fat:** 2369

**% Daily Values\***

<b>Total Fat</b> 270g	415%
Saturated Fat 108g	540%
<b>Cholesterol</b> 1048mg	349%
<b>Sodium</b> 3075mg	128%
<b>Total Carbohydrates</b> 527g	176%
Dietary Fiber 16g	65%
<b>Protein</b> 51g	
<b>Vitamin A</b>	134%
<b>Vitamin C</b>	5%
<b>Calcium</b>	52%
<b>Iron</b>	122%

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