

# Chewy Butterscotch Brownies

*Ladies Home Journal - Delicious Desserts*

## Servings: 24

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

## Preparation Time: 30 minutes

### Bake: 28 minutes

Preheat the oven to 350 degrees.

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

In a small saucepan, heat the 1/3 cup of butter over medium heat until melted. Stir in the coconut, 3/4 cup of the pecans and 2/3 cup of the brown sugar. Press the mixture evenly onto the bottom of the prepared pan. Set aside.

In a large mixing bowl, beat the 1/2 cup of butter with a mixer on medium to high for 30 seconds. Add the remaining one cup of brown sugar, the baking soda and the salt. Beat until combined, scraping the side of the bowl occasionally. Beat in the eggs and vanilla until combined. Beat in the flour until combined. Stir in one-half cup of the marshmallows and the remaining 1/2 cup of pecans. Carefully spread the mixture over the coconut layer.

Bake for about 25 minutes or until the top is evenly browned (the center may jiggle slightly when gently shaken). Increase the oven temperature to 450 degrees. Sprinkle with the remaining one cup of marshmallows. Bake about 3 minutes more or until the marshmallows are lightly browned.

Cool in the pan on a wire rack. Cut into bars.

If desired, drizzle with the caramel topping and sprinkle with the toasted pecans.

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Per Serving (excluding unknown items): 193 Calories; 11g Fat (51.2% calories from fat); 2g Protein; 22g Carbohydrate; 1g Dietary Fiber; 44mg Cholesterol; 128mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 Other Carbohydrates.

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	193	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	51.2%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	44.5%	<b>Thiamin B1 (mg):</b>	.1mg
<b>% Calories from Protein:</b>	4.3%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	11g	<b>Folacin (mcg):</b>	18mcg
<b>Saturated Fat (g):</b>	5g	<b>Niacin (mg):</b>	1mg
<b>Monounsaturated Fat (g):</b>	5g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	trace
<b>Cholesterol (mg):</b>	44mg	<b>% Deficient:</b>	0.0%
<b>Carbohydrate (g):</b>	22g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	1g	<b>Grain (Starch):</b>	1/2
<b>Protein (g):</b>	2g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	128mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	96mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	22mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	1
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	278IU		
<b>Vitamin A (r.e.):</b>	69RE		

**Nutrition Facts**

Servings per Recipe: 24

**Amount Per Serving**

**Calories** 193 **Calories from Fat:** 99

**% Daily Values\***

<b>Total Fat</b> 11g	17%
Saturated Fat 5g	23%
<b>Cholesterol</b> 44mg	15%
<b>Sodium</b> 128mg	5%
<b>Total Carbohydrates</b> 22g	7%
Dietary Fiber 1g	3%
<b>Protein</b> 2g	
<b>Vitamin A</b>	6%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	5%

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