

The Pampered Chef®
Butterscotch Nut Squares
Recipe

Sunflower oil, for greasing
140 g butter
280 g light soft brown sugar
140 g self-raising flour
2 large eggs, beaten
2 1/2 tablespoons milk
1 teaspoon vanilla extract
100 g pecans
Icing sugar, to decorate (optional)

1. Preheat oven to 180°C/fan 160°C/Gas 4. Lightly spray **Square Baking Pan** with sunflower oil using spritzer, line base and sides of baking pan with non-stick baking paper (cut paper to fit pan using **Professional Shears**). Set aside. Place butter in **Executive 1.4-Litre Saucepan**; heat gently until melted. Combine brown sugar and flour in **Classic Batter Bowl**; set aside. In **Small Batter Bowl**, beat eggs, milk and vanilla extract together until well combined using **Stainless Whisk**.
2. Add melted butter and egg mixture to sugar and flour; whisk together until smooth and thoroughly mixed. Roughly chop pecans on **Cutting Board** using **Food Chopper**. Fold pecans into batter using **Small Mix 'N Scraper®**.
3. Pour mixture into prepared baking pan, spreading evenly. Bake about 30 minutes or until risen and deep golden brown and centre is just firm to the touch (*do not overbake*).
4. Remove from oven to **Stackable Cooling Rack**; cool in baking pan about 1 hour, or leave to cool completely in baking pan. Cut into squares and remove from baking pan using **Mini-Serving Spatula**; discard baking paper. Dust squares with icing sugar using **Flour/Sugar Shaker**, if desired; serve warm or cold.

Yield: Makes 16 squares

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Per serving: (per square) Energy 892kJ/213kcal; Protein 2.5g; Carbohydrate 25g; Sugars 18.3g; Fat 12.6g; Saturated Fat 5.2g; Fibre 0.6g; Salt 0.3g

Cook's Tip: For a gluten-free version, substitute self-raising flour with gluten-free self-raising flour. Check that other ingredients used are also gluten-free (see page 2 for more information). Prepare recipe as directed.

To melt the butter in a microwave oven, place butter in **Small Micro-Cooker®**. Microwave, uncovered, on MEDIUM (50% power) 1–1 1/2 minutes or until butter is melted, stirring well after every 30-second interval.

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