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by Gina, Pastry School Diaries

Butterscotch Marshmallow Brownies



Ingredients

1 cup butterscotch chips
1/2 cup (4 ounces) unsalted butter
1 1/2 cups all-purpose flour
2/3 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon pure vanilla extract
2 eggs
2 cups miniature marshmallows
2 cups chocolate chips (milk, semi-sweet, or dark)

Preparation

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.
2. Alternatively you can also line your pan with aluminum foil.
3. Melt butterscotch morsels and butter in a large bowl in microwave for one minute. Remove from
4. microwave and stir. Reheat in 30 second intervals, stirring after each interval until chips are
5. melted. Cool mixture to lukewarm. *You may find that the butterscotch is somewhat gelatinous
6. and won't easily combine completely with the butter. Keep stirring it will get there eventually.
7. Meanwhile, sift flour, baking powder, and salt in a medium bowl. Add the brown sugar and mix to
8. combine. Add the eggs,vanilla, and butterscotch/butter mixture, and mix to combine. Fold in the
9. marshmallows and chocolate chips. Mix well to combine.
10. Spread batter into the prepared pan. I placed a piece of waxed paper on top of the batter to
11. gently push it evenly into the pan (and so it won't stick to your hands). Bake 25 minutes. Be
12. careful not to overcook.
13. Remove from oven and allow to cool on a wire rack. Cool completely and cut into bars.
14. recipe courtesy from allrecipes.com

Cooks Note

My blog, Pastry School Diaries was developed out of the desire to learn how to bake like a pro as it was always my dream to attend Pastry School…but who knows, maybe someday! Each week I test new recipes, some more challenging than others and some more outrageous than the next! I always include step-by-step photos with explanation so it's as if you are right there in the kitchen with me. Baking truly is my 'happy' place.

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Gina :)