

The McCutchen House

B U T T E R S C O T C H F U D G E B R O W N I E S

INGREDIENTS

8 ounces marshmallow cream or fluff
1 ½ cups sugar
2/3 cup evaporated milk
¼ cup butter
¼ tspn salt
2 cups butterscotch morsels
½ cup chopped pecans
1 tspn vanilla extract

(Makes 2 ½ pounds)

DIRECTIONS

Grease an 8-inch square pan and reserve.

In a large saucepan, combine the marshmallow cream, sugar, evaporated milk, butter, and salt. Bring this mixture to a rolling boil for five minutes, stirring constantly.

Remove the pan from the heat and add the butterscotch morsels to the hot mixture, stirring until melted.

Stir in the nuts and vanilla. Pour the batter into the greased pan and refrigerate until firm.