

# WHOLE WHEAT BUTTERSCOTCH BROWNIES

## INGREDIENTS

- 1/2 cup Whole Wheat Flour
- 1 stick Melted Unsalted Butter
- 1/2 cup Unsweetened Cocoa Powder
- 1 1/4 cups Granulated Sugar
- 2 large Eggs
- 1 tsp. Vanilla Extract
- 1/4 tsp. Salt
- 1/4 ts Butterscotch Chips



The perfect  
Valentine's Day treat  
for someone you  
love.

Recipes Contains:  
Wheat, Dairy & Egg

Yield: 9 Brownies

Serving Size: 1 Brownie

## DIRECTIONS

- 1 **Preheat** your oven to 350°F. Grease a 8x8 pan and line with fine parchment paper.
- 2 **In a medium bowl**, combine and stir the Melted Unsalted Butter, Cocoa Powder and Granulated Sugar. Add in the Eggs one at a time, mixing well between additions. Then, add in the Vanilla Extract.
- 3 **Stir in** the Whole Wheat Flour and Salt. Mix until combined, making sure there are no dry spots, and being careful not to over mix.
- 4 **Spread** the mixture into the prepared pan, then sprinkle with the Butterscotch Chips. *Optional: If desired, you can swirl butterscotch syrup over the top as well.*
- 5 **Bake** for about 20 - 22 minutes, or until the brownies are just set in the center. Be careful to not over bake, as that will dry out the brownies.
- 6 **Cool completely**, then remove from the pan and cut into desired pieces. Enjoy!



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