

**Prep Time:** 5 minutes  
**Bake Time:** 30 minutes  
**Cool Time:** 30 minutes



**Ingredients:** 2 cups brown sugar  
1/2 cup melted butter (1 stick)  
2 eggs  
2 cups flour  
2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. vanilla  
3 Tbs. powdered sugar (optional)  
Small bag of pretzel sticks

**Instructions:** Add melted butter to sugar. Stir until well blended. Remove from stove and add eggs. Beat well. Add flour, salt, baking powder and vanilla. Pour into prepared 13" x 9" square pan.

Bake in preheated oven at 325 degrees F. for 30 minutes. Dust with powdered sugar if desired. Cool in pan for 30 minutes. Cut into bite-size squares.

Treat Time: Stack the Butterscotch squares to build an altar. Place the pretzel sticks on top for firewood. Use the pretzel sticks to pick up the squares to eat. Recipe makes 4-6 altars, depending on how small you cut your squares.