



Brownie with a surprise ingredient that adds moisture

Unbeatable Double Butterscotch Brownies

Butterscotch is a sweeter, softer, and richer addition to the classic brownie

2 small or 1 large beet, boiled, peeled, pureed (1/3 cup)

1/2 cup unsalted butter, cut into chunks

4 ounces 70% cocoa dark chocolate, chopped

2/3 cup all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

2 eggs, room temperature

1/2 teaspoon pure vanilla extract

1/2 cup dark brown sugar, packed

1/4 cup chopped walnuts

1/4 cup butterscotch chips

Garnish: 2 ounces butterscotch chips, melted; chopped walnuts as desired

1. Quarter beets and transfer to food process or blender, process until pureed, scrape sides of processor.
2. Preheat oven to 350 degrees F. Line an 8-inch square pan with aluminum foil extending over the opposite ends of the pan for easier removal. Grease foil pan; set aside.
3. In a saucepan, cook butter and chocolate over low heat, stir constantly, melting the chocolate and until the mixture is smooth. Remove from pan to a bowl; stir in beet puree; set aside.
4. In a medium bowl, stir together flour, baking powder and salt. Set aside.
5. In a mixing bowl, mix the eggs for about 30 seconds. Add vanilla and brown sugar; mix on medium high until light, about 2 minutes. Reduce speed; add chocolate mixture; beat 1 minute. Stir in flour mixture only until batter forms. Stir in walnuts and butterscotch chips.
6. Pour batter into prepared pan; smooth the top. Bake in preheated 350-degree F. oven for about 25 minutes or toothpick inserted into the center comes out clean. Cool in pan on wire rack.
7. Using the foil ends, remove the brownie; discard the foil. Drizzle the top of the brownie with melted butterscotch; sprinkle chopped walnuts over the brownie top. Chill in refrigerator until the brownie is firm; cut into squares to serve.
Yield: about 16 squares.

Recipe Inspired by Farmer Lee Jones, *Beet Brownies, The Chef's Garden*.

About the Recipe: Butter combines with brown sugar, breaking down into a rich butterscotch flavor. Stirring in some beet puree keeps this brownie moist and delicious. Add a double dose of that sweeter, softer, and richer brown sugar flavor by adding extra butterscotch chips and then top with crunchy chopped walnuts. You just can't beat the sugar caramelizing flavor of this sweet treat.