

Butterscotch Cookies

- (2) 1 6oz package B.S. Marshels
 - ($\frac{1}{2}$) $\frac{1}{4}$ C. butter or margarine
 - (2) 1 C brown sugar (too much)
 - (4) 2 eggs
 - (1) $\frac{1}{2}$ tsp vanilla
 - (2) 1 C. sifted flour
 - (2) 1 tsp baking powder
 - ($1\frac{1}{2}$) $\frac{3}{4}$ tsp. salt
 - (1) $\frac{1}{2}$ C. Chopped nuts or raisins
- Melt butter & marshels over heat (not

boiling) water. Remove from heat + stir
in sugar. Cool 5 min. + blend in
eggs and vanilla. Add dry ingred.
and stir in nuts or raisins

Spread in greased + lightly
floured pan about ~~45~~ 45 min. (60)
in ~~325~~ 350° oven. Cool and cut in
squares.