

## Apple Butterscotch Brownies

1 cup chopped pecans  
2 cups firmly packed dark brown sugar  
1 cup butter  
2 large eggs, lightly beaten  
2 tsp vanilla extract  
2 cups flour  
2 tsp baking powder  
½ tsp salt  
3 cups peeled and diced Granny Smith apples

Preheat oven to 350 degrees. Bake pecans in a single layer in a shallow pan 8-10 minutes or until toasted and fragrant, stirring halfway through.

Stir together brown sugar and next 3 ingredients.

Stir together flour and next 2 ingredients; add to brown sugar mixture and stir until blended. Stir in apples and pecans. Pour mixture into a greased and floured 9 by 13 inch pan; spread in an even layer.

Bake at 350 degrees for 35-40 minutes or until a wooden toothpick inserted in center comes out clean. Cool completely (about 1 hour). Cut into bars. Makes about 2 dozen bars.