



BUTTERSCOTCH BARS

(based on a recipe from *Mrs Field's Best Cookie Book Ever!*)

- 2 cups (300g) plain (AP) flour
- ½ tsp bicarbonate of soda (baking soda) - sifted
- 1 cup (215g) dark brown sugar, firmly packed
- 1 cup (250g) unsalted butter, softened
- 1 large (59g) egg
- 2 tsp pure vanilla extract
- 2½ cups (360g) mixed chocolate chips (I use Callebaut dark and milk)

1. Preheat oven to 150 C (300F) with fan. Grease or line an 8" (20cm) square pan with Bake.
2. Combine flour and soda in a medium bowl, stirring well with a wire whisk. Add the chocolate chips, and stir to combine.
3. In a large mixing bowl, blend the butter and sugar together using an electric mixer, then add the egg and vanilla. Beat until light and smooth. Scrape down the bowl, then add the flour and chocolate chips. Blend at low speed until just combined - do not overmix.
4. Spoon the finished mix into the baking pan and level the top off. Bake for 35 - 45 minutes or until a thin sharp knife inserted into the centre comes out clean of cake mixture (ignore the melted chocolate). Do not overbake.
5. Leave the bars in their pan and cool the whole thing on a wire rack. When cool, cut into bars and serve. These freeze very well and defrost perfectly by lunch time, making them an ideal school treat.

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