Marshmallow Brownies

Ingredients:
1 cup butterscotch pieces
1/2 cup butter
1 1/2 cup flour
2/3 cup light brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla
2 eggs, lightly beaten
2 cups miniature marshmallows
2 cups semi-sweet chocolate chips
1/2 cup chopped nuts (such as pecans)

Directions:
In a large saucepan (3 1/2 to 4 quarts), melt and cool both the butterscotch pieces and butter. In a medium bowl, combine flour, brown sugar, baking powder, and salt; add to cooled butter mixture along with the vanilla and eggs. Mix well. Fold in the marshmallows, chocolate chips, and chopped nuts. Spread in a greased 9 by 13 inch pan and bake at 350 for 22 to 25 minutes. Do not over bake. Center will not be set. When the bars cool, the center will become firm. Makes approximately 32 brownies.

Collector