

BUTTERSCOTCH SQUARES (Eleanor)

$\frac{1}{4}$ cup crisco
1 cup brown sugar
 $\frac{1}{4}$ teas salt
1 teas. vanilla

1 egg
1 cup flour
1 teas baking powder
 $\frac{1}{3}$ cup chopped nuts

Blend together crisco, sugar, salt and vanill. Stir in beaten egg. Add flour sifted with baking powder. Mix smooth and stir in nuts. Spread in shallow pan (9" sq) lightly criscoed and dusted with flour. Bake in moderate oven 350* 25-30 min. Top each sq. with walnut or pecan. Makes 25 $1\frac{1}{2}$ sq. Cut like ~~1/2~~ brownies.