

PUDDINGS



Butterscotch Swirl Fudge Brownies



BAY VALLEY
F O O D S

Butterscotch Swirl Fudge Brownies

48 Servings

INGREDIENTS:

Prepared fudge brownie batter
from dry mix

**Bay Valley Foods® or Thank You® Brand
Butterscotch Pudding**

AMTS:

1 1/2 qts.

3 cups

PROCEDURE:

Spread batter evenly on greased half sheet pan.

Drop spoonfuls of pudding randomly over
brownie batter. Swirl with tip of knife.

Bake at 350°F for 40 minutes or until wooden
pick inserted in center comes out with a few
moist crumbs attached.

Cool completely on rack.

To serve, cut into squares.

NUTRITION (Per serving)

170 calories

2 g protein

23 g carbohydrate

< 1 g fiber

9 g fat

1.5 g saturated fat

20 mg cholesterol

120 mg sodium

CHEF'S TIPS:

- Add 2 cups coarsely chopped pecans to brownie batter.
- Banana pudding may be substituted for butterscotch pudding.
- Use pastry bag with plain tip to distribute pudding over brownie batter. Swirl with tip of knife.
- Cake-style brownie batter may be substituted for fudge-style brownie batter.



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