

Buttertart Squares

Source: Tallahassee Democrat Dec. 6th, 2006 Cookie and Candy Exchange (first made on 12/21/08)

Ingredients

- 1 cup Flour
- $\frac{1}{4}$ cup Sugar
- $\frac{1}{2}$ cup Butter, Room Temperature
- 2 Butter, Melted
- 2 Eggs, Lightly Beaten
- 1 cup Brown Sugar
- 2 Flour
- $\frac{1}{2}$ teaspoon Vanilla
- $\frac{1}{2}$ teaspoon Baking Powder
- pinch Salt
- 1 cup Raisins and/or $\frac{1}{2}$ C. Chopped Pecans, both optional

Method

Preheat oven to 350°F.

For Base

In a bowl, combine flour and sugar. Cut in butter until crumbly. Press into 9x9 inch pan. Bake at 350°F for 15 minutes.

For Topping

In a bowl, mix together butter and eggs. Blend in sugar, flour, baking powder, vanilla and salt. Stir in raisins and pecans, if using. Pour over baked base. Bake in 350°F oven for 20 - 25 minutes or until top springs back when touched lightly.

Let cool on wire rack before cutting into small squares.

These remind me of Oma's butterscotch-y squares. Delicious.