

Easy Butterscotch Chewies: The Perfect Chewy Cookie Bars

Butterscotch Chewies: The Easiest Chewy Cookie Bars



OVEN
350°F

TIME
25 min

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INGREDIENTS

1/2 cup butter (1 stick), melted 1 cup brown sugar, packed 1 large egg 1 tsp vanilla extract 1 1/4 cups all-purpose flour 1/2 tsp baking soda 1/2 tsp salt 1 cup butterscotch chips 1/2 cup chopped walnuts (optional)

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven and Prep Pan
3. : Preheat your oven to 350°F (175°C). Grease an 8x8 inch baking pan with butter or non-stick cooking spray.
4. Mix : Wet Ingredients
5. : In a large bowl, whisk together the melted butter and the packed brown sugar until they are well combined. Whisk in the egg and vanilla extract until the mixture is smooth and glossy.
6. Combine : Dry Ingredients
7. : In a separate medium bowl, stir together the all-purpose flour, baking soda, and salt.
8. Add : Dry to Wet
9. : Gradually add the dry ingredients to the wet mixture, mixing with a spatula or wooden spoon just until everything is combined. Be careful not to overmix.
10. Fold in : Chips
11. : Stir in the butterscotch chips and the chopped walnuts if you're using them.
12. Spread and : Bake
13. : Spread the dough evenly into the prepared baking pan. Place the pan in the preheated oven and bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
14. Cool and : Serve
15. : Remove the pan from the oven and let the bars cool completely before cutting them into squares.

SWAPS & NOTES

Butterscotch Chips : Butterscotch chips are the star of the show.

You can find them in the baking aisle of most grocery stores.

For a different flavor, you can also use chocolate chips, white chocolate chips, or a combination of all three.

Walnuts : The chopped walnuts add a wonderful nutty flavor and a satisfying crunch.

TIPS FOR SUCCESS

Don't Overmix : Overmixing the dough can develop the gluten in the flour, resulting in a tough, dense bar.

Mix just until the dry ingredients are incorporated.

Cool Completely : This is the most important tip!

It may be tempting to cut into them while they're warm, but the bars need to set.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-butterscotch-chewies-the-perfect-chewy-cookie-bars/>