



### **Bowdoin Maple Brownies**

|            |                   |
|------------|-------------------|
| 8 Tbsp.    | butter, melted    |
| 1 c.       | brown sugar       |
| 1          | large egg         |
| 1 tsp.     | maple extract     |
| 1 c.       | all-purpose flour |
| Pinch salt |                   |
| 1 tsp.     | baking powder     |

1. Butter an 8×8 pan.
2. Mix melted butter with brown sugar – beat until smooth. Beat in egg and then maple extract.
3. Whisk together flour, salt and baking powder. Gently fold into egg butter mixture.
4. Pour into prepared pan. Bake at 350°F 20-25 minutes, or until set in the middle. Cool on rack before cutting.