**Double Brownies**

**Chocolate Layer:**

1/2 Egg

60 mL Sugar

40 mL Flour

15 mL Cocoa

30 mL Margarine, melted

**Method**:

**Butterscotch Layer**

30 mL Margarine

85 mL Brown sugar

1/2 Egg

2.5 mL Vanilla

90 mL Flour

1) Preheat oven to 350°F. Grease and line a loaf pan.

2) **Chocolate Layer**:

 a) Beat 30 mL egg until foamy. Add sugar and flour.

 b) Mix together melted margarine and cocoa. Add to egg mixture mixing well.

 c) Spread in prepared loaf pan.

3) **Butterscotch layer**

 a) Cream margarine with brown sugar.

 b) Add 1/2 egg and vanilla. Beat until well mixed.

 c) Add flour and stir.

 d) Spoon over chocolate layer using a spoon. Spread as best you can.

4) Bake for 20-25 minutes or until pulling away from sides of pan.