

## **Sue's Butterscotch Squares**

### **Base**

2/3 cup	white rice flour
3 tbsp	tapioca starch
3 tbsp	packed brown sugar
1 tbsp	potato starch
1 tsp	guar gum
1/3 cup	softened butter

### **Topping**

3/4 cup	corn syrup
2 tbsp	corn starch
1/2 tsp	baking powder
Pinch	salt
2	eggs
3 tbsp	raisins
3 tbsp	chopped walnuts

**Base** - Cream butter, slowly add in dry ingredients. Press into bottom of 8"-9" square pan. Bake 10-12 mins at 325° till golden.

**Topping** - Beat eggs until light and fluffy, add corn syrup while mixing. Add cornstarch, baking powder and salt, mix till just smooth. Stir in raisins and walnuts.

Remove base from oven and pour topping over hot base and return to oven for 20-25 mins or until the centre is somewhat firm. Cool completely before cutting. If you freeze the whole pan, it will be easier to cut.