

Butterscotch brownies play a delicious part in *The Hunchback of Neiman Marcus*. Here's Sonya's favorite recipe:

BUTTERSCOTCH BROWNIES

1 cup salted butter	2/3 cup butterscotch chips
1 cup light brown sugar	3/4 cup coarsely chopped walnuts
1 cup dark brown sugar	1/2 teaspoon vanilla
2 cups all-purpose flour	2 large eggs
2 teaspoons baking powder	
1/8 teaspoon salt	



Preheat oven to 350 degrees.

Melt the butter in a sauce pan over low heat, and stir in the light and dark brown sugar until a lovely deep-caramel-colored goo forms. Pour the goo into a large bowl, and while it is cooling, mix the flour, baking powder, salt, butterscotch cups, and walnuts together in a medium-sized bowl.

Next, add the vanilla to the cooled goo, and beat in the eggs—one at a time. Then, pour in all the premixed dry ingredients, and stir well.

Coat a 9"x12" pan with cooking spray. Spread the batter in the pan, and bake for 25 to 30 minutes. Be careful not to over-bake. You'll know the brownies are done when you can stick a toothpick into the center and it comes up dry.

Cool the brownies in the pan, on a wire rack. They'll be easier to cut if you refrigerate them first. But will you be able to wait til then? A frosty glass of milk beckons...