Butterscotch Squares

2 cups light brown sugar, packed

2 cups sifted flour

½ cup butter or margarine

1 tsp baking soda

1 cup sour cream

1 egg, beaten

¾ tsp cinnamon

2/3 cup chopped macadamia nuts

Blend sugar and flour. Add butter and cut in with pastry blender until mixture is crumbly. Lightly press ½ the crumb mixture into a greased 9 x 9-inch square pan.

Stir soda into sour cream and blend with egg. Blend sour cream mixture into remaining crumb mixture and pour over crumb base in pan. Sprinkle top with cinnamon and nuts.

Bake at 350 degrees for 35-40 minutes.

Makes 9 servings