



### Pecan (or Walnut!) Diamonds

*I first became acquainted with this treat while at the Culinary Institute of America in 1982!  
It's still a winner, and great for holiday gift giving. This recipe makes about 100 1" diamonds.*

#### Cookie Dough

10 T Butter	½ tsp. Vanilla Extract
9 T Granulated Sugar	3 C All-Purpose Flour
3 T Solid Shortening	1 tsp. Baking Powder
1 Egg	½ tsp. Salt

#### Filling

2 C Butter (1 lb)	2 ½ C Light Brown Sugar
1 1/8 C Honey	8 C Chopped Pecans, or Walnuts!
½ C Sugar	½ C Heavy Cream

To make the dough, cream together the butter, sugar, shortening, egg and vanilla. Sift together the flour, baking powder, and salt. Add this to the creamed ingredients and mix to form a smooth dough. Divide the dough into 3 equal rectangular shaped pieces, wrap each piece individually and refrigerate overnight.

Place one piece of dough between 2 pieces of plastic wrap, keeping the other 2 refrigerated. Roll it into a 5" x 12" rectangle and place it inside a 12" x 16" parchment paper-lined baking sheet. Repeat this with the other 2 pieces of dough so that the entire base of the ½ sheet pan is covered. If the dough crumbles, not to worry – just press and piece it together. Prick the dough with a fork and bake for 10 minutes in a 350°F degree conventional oven.

Combine the butter, honey, (2) sugars in a LARGE saucepan over a medium heat. Bring the mixture to a boil and boil it for exactly 3 minutes. Remove it from the heat and cool. Fold in the nuts and then the heavy cream. Mix well and spread immediately over the baked crust. Bake in a 350°F degree conventional oven for 35 minutes. Cool completely and cut into diamonds to serve.

**Important Note!** Make sure you have an oven liner or foil on the bottom of your oven! The sugars will definitely boil over and you'll need something to catch them or you'll have a sugary mess!