



Honey Cashew Bar

Recipe from Executive Chef Terry Dox

Crust

1 ½ cups all-purpose flour
½ cup packed brown sugar

¼ teaspoon salt
½ cup unsalted butter, chilled and cut up

Preheat oven to 350°. Spray 13x19" pan. Combine flour, brown sugar, and salt in food processor until blended. Add butter, one chunk at a time. Pulse until mixture resembles coarse crumbs. Press mixture into bottom of pan. Bake 10 minutes or until light brown.

Topping

1 cup packed brown sugar
½ cup unsalted butter
¼ cup honey

¼ teaspoon cream of tartar
2 cups whole salted cashews

While crust is baking, combine brown sugar, butter, and honey in medium sauce pan. Cook over medium heat 6 – 7 minutes, stirring constantly. Remove from heat and add cream of tartar. Spread cashews over top of crust. Pour sugar mixture evenly over nuts. Return to oven and bake 10-12 minutes or until bubbly and lightly browned. Cool 20 minutes and cut. Makes 3 dozen bars.

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