



Praline Shortbread

Heat oven to 350°

SHORTBREAD CRUST:

Blend:

3/4 c. powdered sugar

2 c. flour

Cut in until crumbly:

1 c. butter, softened to room temperature

Form mixture into ball. Pat or roll into a 9x13" baking pan. Bake crust for about 15 minutes.

PRALINE TOPPING:

In a medium saucepan, melt:

1/2 c. butter

Add:

1/2 c. honey

1/4 c. whipping cream

1/2 c. brown sugar

Mix over low heat until dissolved. Remove from heat and add:

4 c. walnuts or pecans, chopped

When crust comes out of the oven, top with nut mixture. Return to oven until topping is bubbly and golden, about 20 minutes. Cool completely, then cut into bite-sized squares.