

Maine Arts Camp

2012

Recipe Name: Pecan Diamonds

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 32

Yield: 1 half sheet pan

Quantity	Unit	Ingredient Name	Prep Notes
1 3/4	Cups	All-purpose flour	
1/3	Cup	Confectioner's sugar	
1/4	Cup	Cornstarch	
1/2	tsp	Salt	
6	Ounces	Unsalted butter, chilled	cut into 1/2 inch pieces
		Topping:	
1 1/4	Cups	Brown sugar	Packed
1/2	Cup	Light corn syrup	
4	Ounces	Unsalted butter	
4	Cups	Chopped pecans	Coarsely chopped
1/2	Cup	Whipping cream	
2	tsp	Vanilla extract	

Procedure:

1 for crust:

Preheat oven to 350°F. Line 13x9x2-inch baking pan with foil, leaving 1-inch overhang on all sides. Butter foil. Blend flour, powdered sugar, cornstarch and salt in food processor. Add butter and process until mixture begins to clump together. Press dough evenly onto bottom of foil-lined pan. Bake crust until set and light golden, about 25 minutes. Remove from oven. Let stand while preparing topping. Reduce oven temperature to 325°F.

For Topping:

- 2 Stir brown sugar, corn syrup and butter in heavy medium saucepan over medium-high heat until sugar dissolves and mixture boils; boil 1 minute. Add pecans and cream; boil until mixture thickens slightly, about 3 minutes. Stir in vanilla. Pour hot topping over warm crust.
- 3 Bake nut-topped crust until caramel is darker and bubbles thickly, about 20 minutes. Transfer pan to rack. Cool completely in pan (topping will harden).
- 4 Lift foil out of pan onto cutting board. Using heavy sharp knife, cut crust with nut topping into 1 1/2x1-inch diamonds. (Can be made 1 week ahead. Store between sheets of waxed paper in airtight container at room temperature.)