

Walnut Tart

7 oz (1 C) Light brown sugar
2.66 oz (1/3 C) Butter
4 oz (1/3 C) Light corn syrup
6 oz (3/4 C) Heavy cream
20.5 oz (5 C) Walnuts

1 9 or 10" prepared tart shell

Combine the sugar, butter, corn syrup, and heavy cream in a heavy bottomed sauce pot large enough to hold all the ingredients.

Heat the mixture to boiling, stirring constantly, and allow to boil 1 minute. Add the walnuts and mix to coat all the walnuts.

Pour the walnut caramel mixture into the prepared tart shell and bake 10 minutes.

Allow the tart to cool completely at room temperature before cutting and serving.

Accompany with whipped cream or ice cream or your favorite pairing.