

## HAZEL BLUE ACRES, Silvana Wa

### Hazelnut Caramel Bars

#### Cookie Base:

1 cup flour  
3 Tablespoons sugar  
1/3 cup butter, well chilled  
1 egg yolk, beaten

#### Filling:

2 cups whole hazelnuts, toasted & skinned\*  
1/4 cup butter  
2/3 cup packed light brown sugar  
1/4 cup light corn syrup  
1/4 cup heavy or light cream  
1/4 tsp salt  
1 tsp vanilla

1. To make base: preheat oven to 300 degrees. In a food processor or a bowl combine flour & sugar. Add butter and process or combine with a pastry blender until fine crumbs. Add egg yolk and blend briefly. Do not over-mix. Dough should just hold together when pressed.
2. Press into the bottom of an 8-inch square pan. Bake until pale gold, about 25 minutes. Remove pan and change oven to 375 degrees.
3. To make filling: place toasted hazelnuts on baked cookie base and spread evenly. Combine butter, brown sugar, corn syrup & cream in a medium saucepan(a 2 qt. pan works well), and bring to a boil, stirring constantly over medium heat. Boil one minute.
4. Add salt and vanilla. Pour over hazelnuts. Bake for 10 minutes.
5. Remove from oven and set pan on wire rack to cool. Cut into bars with a small sharp knife.

\*Roast 15 minutes at 350 degrees. Cool and rub between a towel to remove skins. It's not necessary to remove all the skin.