

Sweet Triangles

(serves 6 to 8)



Ingredients:

½ cup Butter
½ cup sugar
¼ teaspoon salt
1 egg yolk
1 ½ cups plain flour

Pastry

1 cup brown sugar
½ cup butter
¼ cup honey
1/3 cup thickened cream
1 cup each of roasted cashews and pecan nuts
½ cup each of slithered almonds, peanuts and more cashews

Filling

Method

Preheat oven at 175 degrees Celsius. Line a tin with alfoil. To make the pastry add butter, sugar, salt and egg yolk and mix well. Lightly fold the flour through till evenly combined and no lumps. Try not to overwork the pastry. Spray foiled tin with canola and add the pastry to the tin and press down till evenly spread around. Bake in oven for 15 to 20 minutes till golden brown. Let cool. To start the filling add butter, brown sugar, honey and slowly bring to boil and simmer for 3 minutes. Remove from heat and let stand for 1 minute then add the cream, vanilla and all of the nuts. Let stand for another 1 minute and add to the base. Bake for a further 20 to 30 minutes until the topping is bubbly. Cool on a wire rack or bench and allow for it to sit on a upside spoon to allow quicker cooling. Once cooled, lift out and remove alfoil and place on cutting board. Cut into desired sizes and serve with whipped cream or your favorite ice cream.