

Recipe for

Caramel Nut Tart

INGREDIENTS

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| SERVES | 4 |
| PREP TIME | 15 |
| TOTAL TIME | 20 |
| OVEN TEMP | 150C |

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| 1/2 cup caster sugar |
| 2 Tbl water |
| 1/4 cup cream |
| 1 cup mixed nuts eg. almonds, macadamias, cashews, pecans, hazelnuts |

DIRECTIONS

Preheat oven to 150C.

Combine sugar and water in a small saucepan.

Heat over low heat, stirring until the sugar dissolves

Increase the heat to medium & cook, without stirring

Cook for 7 to 9 minutes, until a rich caramel forms

Remove caramel from the heat and carefully stir in the cream

Stir in the nuts then divide the mixture between the shells

Bake nuts for 5 minutes, then cool on a wire rack

Serve with whipped cream