

PECAN DIAMONDS

Makes four dozen 2-inch or eight dozen 1-inch diamonds

Cookie Dough:

1¼ cups (2½ sticks) unsalted butter, softened
¾ cup sugar
1 whole egg
1 teaspoon vanilla extract
3⅔ cups cake flour, sifted

Filling:

2 cups (4 sticks) unsalted butter, cubed
2 cups light brown sugar, packed
½ cup sugar
1 cup honey
½ cup heavy cream
7½ cups pecans, chopped



Cookie Dough:

Cream together butter and sugar in a mixer bowl with the paddle attachment on medium speed until smooth and light, 1 to 2 minutes. Gradually incorporate egg and vanilla, stopping mixer and scraping bowl as necessary.

Add flour and mix on low speed until just blended, about 30 seconds. Do not over-mix.

Place dough onto parchment paper or a lightly floured surface and shape into a flat square. Wrap dough well with plastic wrap and refrigerate at least an hour.

Preheat oven to 350 degrees F and line bottom of a 15-inch by 10-inch jelly roll pan with parchment.

Roll dough out to a rectangle 17 inches by 12 inches by ⅛-inch thick. Transfer the rolled dough to the baking pan, gently pressing it to the pan. Trim the edges with a paring knife, and prick the bottom of the dough with the prongs of a fork to prevent bubbling during baking.

Bake until dough is firm but has no color, about 10 to 12 minutes. Cool dough while you make the filling.

Pecan Filling:

Place the butter, sugars, honey, and cream into a heavy-bottom saucepot. Bring mixture to a boil over medium-high heat and cook, stirring constantly, until it reaches 240 degrees F on a candy thermometer. Remove pot from the heat, add pecans, and stir until fully incorporated. Immediately pour into the pre-baked crust and spread into an even layer.

Bake in 350 degree F oven until the filling bubbles evenly across the surface and the crust is golden brown, about 40 minutes. Cool thoroughly before cutting.

Remove from pan using a knife to release the edges and invert the slab onto the back of a sheet pan. Transfer to a cutting board by flipping it over so it is right side up. Trim off the edges and cut into 1-inch or 2-inch diamonds.

The bars store well at room temperature, but can also be refrigerated or frozen as long as wrapped airtight.

Recipe from the bakeshops of the CIA.
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