

# Salted Pecan & Caramel Shortbread



Sweet and salty, and, oh so addictive!

Makes 48pieces

1/2c pecans	2/3c butter, softened	1/2c brown sugar
2 egg white	1/4c sugar	2T corn syrup
1T water	1 1/4c flour	1/2c sweetened condensed milk
1t kosher salt	1/2c butter	1 1/4c chocolate chips

Preheat oven to 350. Place egg white and water in large bowl. Whisk well. Add pecans and toss to coat evenly. Add salt and mix well to make sure all pecans are coated. Place pecans on parchment lined baking sheet and roast 15 minutes. Remove from oven, cool, coarsely chop and set aside.

In a medium bowl, mix together 2/3c butter, sugar and flour until evenly crumbly. Press into 9" square baking pan and bake for 20 minutes.

In a 2~quart saucepan, combine 1/2c butter, brown sugar, corn syrup and sweetened condensed milk. Bring to a boil. Continue to boil for 5 minutes. Remove from heat and beat vigorously with a wooden spoon for about 3 minutes.

Pour over baked shortbread crust. Cool until it begins to firm.

Melt chocolate in microwave and pour over caramel layer, top with salted pecans. Chill and cut into 48 squares.

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