

Ginny's Nut Bars

1 18-oz. log Refrigerator Sugar Cookie Dough

½ cup (1 stick) Unsalted Butter

½ cup (packed) Golden Brown Sugar

¼ cup Dark Corn Syrup

2 TBSP Whipping Cream

3 or 4 cups Nuts (use whatever you like – Pecans, Almonds, Cashews, Walnuts, Hazelnuts, Pine Nuts, etc.)



Preparation

Preheat oven to 350° F. Line 9"x13" pan with foil.

Press cookie dough evenly into the pan. Bake the crust 12 minutes.

Using back of fork, press down bottom of crust if necessary.

Bake until golden brown, about 3 minutes longer. Transfer to rack.

Stir butter, sugar, and corn syrup in heavy medium saucepan over low heat until sugar dissolves. Increase heat to medium and boil 1 minute.

Mix in cream, then nuts. Boil until mixture thickens, stirring occasionally, about 4 minutes. Spoon filling into warm crust.

Bake tart until filling is bubbling and color deepens slightly, about 10 minutes. Transfer tart to rack and cool completely.

Use foil to remove from pan and cut into squares.