

Honey Mixed Nut Bars

Ingredients

Shortbread ~

- 170g cold unsalted butter, cut into small cubes
- 225g all-purpose flour
- 65g granulated sugar
- ½ teaspoon flaky sea salt, such as Maldon

Mixed Nut Caramel ~

- 170g unsalted butter, softened
- 160ml honey
- 125g dark brown sugar
- 1 teaspoon flaky sea salt
- 1 teaspoon pure vanilla extract
- 110ml heavy cream
- 280g mixed nuts, roughly chopped

Preparation

Shortbread ~

1. Preheat the oven to 180°C.
2. Line a 23-by-33cm pan with parchment paper, allowing 2.5cm of overhang on the long sides.
3. In the bowl of a stand mixer fitted with the paddle, mix the butter with the flour, sugar and salt at medium speed until a crumbly dough forms, about 6 minutes. Press the dough into the bottom of the prepared pan in an even layer. Refrigerate for 20 minutes.
4. Bake the shortbread for 25 minutes, until golden brown; rotate the pan from front to back halfway through baking. Transfer to a rack and let cool completely.

Mixed Nut Caramel ~

1. In a medium saucepan, melt the butter over moderate heat.
2. Whisk in the honey, both sugars and salts and the vanilla.
3. Cook, stirring occasionally, until the caramel reaches 105°C on a candy thermometer, 2 to 3 minutes.
4. Carefully add the cream and cook until the mixture reaches 115°C, 3 to 4 minutes.
5. Stir in all of the mixed nuts and cook until fragrant and toasty and slightly thickened, about 3 minutes longer.
6. Pour the mixed nut caramel over the shortbread and let cool completely.
7. Using the parchment paper, lift onto a cutting board. Cut into bars and serve.