

*From Real Estate to Recipes!*  
**DECEMBER FEATURE RECIPE**

## Walnut Caramel Triangles

From the 2021 We Energies Cookie Book ~ Celebrating Military Service  
Submitted on Behalf of Fisher House

### Ingredients:

- 2 Cups all purpose flour
- 1/2 Cup Powdered sugar
- 1 Cup Cold butter
- 1 (14-oz) Can Sweetened condensed milk
- 1/2 Cup Heavy whipping cream
- 1 tsp Vanilla extract
- 1 1/2 Cups Chopped walnuts

### Chocolate Drizzle

- 1/2 Cup Semi-sweet chocolate chips
  - 1 tsp Vegetable shortening
- In a double boiler or microwave, melt chocolate chips with shortening; stir until melted & smooth.

*Wishing You & Yours A Very  
Merry Christmas & Blessed New Year!*



### Directions: Preheat Oven to 350°

1. In medium mixing bowl, combine flour & powdered sugar. Cut in butter until it looks like coarse crumbs. Press into a 13X9 inch greased baking pan. Bake at 350° for 15 to 20 minutes or until edges are lightly browned.
2. In a medium saucepan, bring condensed milk, cream & vanilla to a boil. Reduce heat to medium; cook & stir for 8-10 minutes until mixture thickens. Remove from heat, stir in walnuts. Spread evenly over baked crust. Bake at 350° for 15 to 20 mins, or until golden brown. Cool, then top with Chocolate Drizzle. Chill briefly to set chocolate. Cut into triangles. Makes about 4 dozen.



*Download the We Energies  
Cookie Book On Line!*

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