



Hunt Country Buckwheat Walnut Bars

This recipe by Joyce Hunt won 1st Prize in a contest sponsored by Birkett Mills of Penn Yan, NY, the world's largest producer of buckwheat products.

Crust

- 2/3 C. Confectioner's sugar
- 1½ C. Unbleached white flour
- ½ C. Buckwheat flour
- ½ tsp. Salt
- ½ tsp. Cinnamon
- 1 C. Butter (2 sticks)

Topping

- ½ C. Butter (1 stick)
- 1 tsp. Vanilla
- ½ tsp. Cinnamon
- ½ C. Buckwheat honey
- ½ C. Cream or milk
- ½ C. Brown sugar, packed
- 3 C. Walnuts, coarsely chopped

For Crust:

1. Grease a 9 x 12 baking pan. Preheat oven to 350°.
2. Mix confectioners sugar, flour, buckwheat flour, salt & cinnamon.
3. Cut butter into the mixture with a fork or pastry blender. Mix until fine crumbs form.
4. Pat into the baking pan. Bake for 20 min., then remove from oven.

For Topping:

5. Melt butter. Mix in remaining ingredients. Spread over crust.
6. Put in the oven and bake for 25 to 30 min. longer. Cool completely. Makes 36 fairly large squares. Wonderful with Hunt Country *Vidal Blanc Ice Wine* or *Late Harvest Vignoles*.