



## The Birkett Mills Recipes

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P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

### Bread: Walnut Bars With Buckwheat Honey

Makes: 48 bars

#### Ingredients

2/3 cup confectioners' sugar	1/2 cup (one stick) butter
1 1/2 cup unbleached white flour	1 tsp. vanilla
1/2 cup buckwheat flour	1/2 tsp. cinnamon
1/2 tsp. salt	1/2 cup buckwheat honey
1/2 tsp. cinnamon	1/4 cup cream or milk
1 cup (2 sticks) butter	1/2 cup brown sugar, packed
	3 cups walnuts, coarsely chopped

#### Directions

Pastry: Mix confectioners' sugar, flours, salt, and cinnamon. Cut in with fork or pastry blender until fine crumbs form. Pat into a well-oiled 9-x13-inch baking pan. Bake at 350 degrees for 20 minutes, then remove from oven.

Topping: Combine all ingredients and spread over warm crust. Bake for an additional 20-30 minutes or until golden brown and bubbly. Cool completely before cutting into 1 1/2 - inch bars.



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