





Microwave Peanut Brittle

This recipe will depend on the power of your microwave and the viscosity of honey you are using.

1 C sugar 1/4 C honey 1/4 C corn syrup		Microwave on high 4 minutes
1 C roasted salted nuts		Stir in nuts; microwave 3-5 minutes until light brown
1 tsp butter 1 tsp vanilla		Add butter and vanilla, blend well; microwave on high 1 - 2 minutes
1 tsp baking soda		Add soda and stir well; turn out on buttered cookie sheet

Sopapilla Cheesecake Bites

2 - 8 oz pkgs cream cheese, softened	1 tsp ground cinnamon
1/2 to 3/4 C honey	1/2 C butter, room temp
1 tsp vanilla	3/4 C sugar
2 cans crescent rolls	1/4 C honey

Preheat oven to 350 degrees. Prepare a 9x13 inch baking dish with cooking spray. Beat cream cheese with 1/2 to 3/4 C honey and the vanilla in a bowl until smooth. Roll one can of crescent dough out to fit the 9x13 pan. Press into bottom of pan, evenly spread cream cheese mixture on top. Then roll other crescent dough to fit the top. Stir together 3/4 C sugar, cinnamon, and butter. Dot the mixture over the top of the dough. Bake until dough has puffed and turned golden brown, about 30 minutes. Remove from oven and drizzle with honey. Cool and cut into bite size pieces.