

# sugary pastry crisps

Serves: 12 (1 wedge)

Prep and Cook time: 20 min

Per serving: 221 calories, 11 g fat, 157 mg sodium

3 TBS firmly packed light or dark brown sugar

1 tsp ground cinnamon

Two 9-inch unbaked, unfrozen pie crusts, purchased or homemade

1/4 cup pecans or walnuts

1/4 cup honey or Rich Caramel Sauce, or more to taste

1. Preheat the oven to 450° F.
2. If you are using homemade piecrusts that are not already rolled out, roll them out to form a 9 to 10 inch round. If you are using purchased pie crusts, follow the directions on the package for bringing the crusts to room temperature.
3. Place 1 pie crust on an ungreased cookie sheet or pizza pan. Press the pie crust so it is flat. Repair any cracks or tears with wet fingers, pinching the dough back together. Crumble the brown sugar evenly over the entire crust. Sprinkle the cinnamon evenly over the sugar. Finely chop the nuts and sprinkle them evenly over the cinnamon.
4. Place the second pie crust over the top and press it down firmly with a flat hand. Press the edges of the two crusts together with your fingertips and repair any crack with wet fingers.
5. Bake the cookie until it is light brown, about 11 minutes.
6. Using a pizza cutter or a knife, slice the cookie into 12 wedges. Place the wedges on a serving plate, drizzle honey evenly over them, and serve.

