

Cranberry Pecan Tart

Crust Ingredients:

- 1-1/2 cups flour
- Pinch salt
- 1/2 cup unsalted butter at room temperature
- 1/4 cup sugar
- 1 egg, lightly beaten

Filling Ingredients:

- 1 cup granulated sugar
- 2 tablespoons water
- 1-1/2 cups heavy cream
- 2-1/2 cups fresh cranberries
- 1 teaspoon salt
- 10 ounces pecans, chopped (about 2-1/2 cups)

For the crust:

Whisk flour and salt together in a medium bowl and set aside.

Add butter and sugar to a mixing bowl and beat until light and fluffy.

Add egg and beat until incorporated.

Add flour mixture to butter mixture and mix until it forms a ball and pulls away from the sides of the bowl.

Flatten the dough into a disk, cover with plastic wrap and chill for at least 30 minutes.

Lightly coat a tart pan with spray oil.

Roll out the dough in a circle large enough to cover the tart pan.

Press the dough into place and remove any excess with a sharp knife.

Place in the freezer for 15 minutes.

Preheat oven to 400°.

Poke several holes in the bottom of the crust with a fork.

Bake on a baking sheet for 5 minutes at 400° and then reduce heat to 350°.

Bake another 15 minutes or until lightly browned. Remove from the oven to cool.

For the filling:

Add sugar and water to a medium saucepan over medium heat.

Stir until sugar resembles wet sand. Continue heating until sugar melts (about 7 minutes).

Continue cooking until sugar boils without stirring.

Use a pastry brush dipped in water to remove any crystals that occur.

When the syrup turns a light amber color remove it from the heat and slowly add the cream, whisking continuously.

Return the mixture to the heat and bring to a boil, stirring frequently. When the mixture has thickened, remove it from the heat and stir in the cranberries and pecans.

Pour the filling mixture into the crust and spread it out evenly.

Bake on a baking sheet at 350° for 20-25 minutes. Start checking at about 18 minutes to make sure cranberries haven't become too soft. They should be popped open, but not shriveled up. Cool slightly before serving to allow the filling to set.



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