

PIES & TARTS

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Mom's Apple Pie

Ingredients:

$\frac{3}{4}$ c granulated sugar
 $\frac{1}{4}$ c flour
 $\frac{1}{2}$ tsp ground nutmeg
 $\frac{1}{2}$ tsp ground cinnamon
dash of salt
2 frozen pie shells
12 granny smith apples

Directions:

Preheat oven to 375F. Mix the above dry ingredients together in a small bowl. Peel apples and cut into 1-2inch wedges, combine apples with mixture and coat evenly. Taste one apple, if necessary add an additional $\frac{1}{2}$ tsp of cinnamon and nutmeg. Place defrosted pie crust in bottom of dish, pile apples into a mound, coating the entire bottom and filled to the top of the pie plate but mound in the center above that level. Add top crust by cutting the thawed crust in halves and add one half at a time, hand crimping and sealing the edges. Cut ellipse (4) vents on top of the crust. Take small pat of butter and stick butter half in and half sticking out of the top of the pie. Take a handful of granulated sugar, cinnamon and nutmeg and sprinkle on top of the crust. Cover edges of pie with foil, cook for 50-1hr to almost 1.5 hrs until knife comes out mostly clean. Last 15 minutes of baking remove foil so crust bakes evenly. Take pie out when crust is slightly brown. **Place drip pan underneath the pie to catch anything**

Cinnamon Crumble Apple Pie

Crust

1 1/3 cups all purpose flour
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 cup (1/2 stick) chilled unsalted butter, cut into 1/2-inch cubes
1/4 cup frozen solid vegetable shortening, cut into 1/2-inch cubes
3 tablespoons (or more) ice water
1/2 teaspoon apple cider vinegar

Filling

3 1/4 pounds Granny Smith apples, peeled, cored, sliced 1/4 inch thick
2/3 cup sugar
2 tablespoons all purpose flour
2 teaspoons ground cinnamon
2 tablespoons unsalted butter, melted

Topping

1 cup all purpose flour
1/2 cup sugar
1/4 cup (packed) golden brown sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
6 tablespoons chilled unsalted butter, cut into 1/2-inch cubes
Vanilla ice cream

Directions

For crust: Mix flour, salt, and sugar in large bowl. Add butter and shortening; rub in with fingertips until coarse meal forms. Mix 3 tablespoons ice water and vinegar in small bowl to blend. Drizzle over flour mixture; stir with fork until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; refrigerate 30 minutes.

Position rack in center of oven and preheat to 400°F. Roll out dough on lightly floured surface to 12-inch round. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1/2 inch; turn edge under and crimp decoratively. Refrigerate while preparing filling and topping.

For filling: Mix all ingredients in large bowl to coat apples.

For topping: Blend first 5 ingredients in processor. Add chilled butter cubes; using on/off turns, cut in until mixture resembles wet sand.

Toss filling to redistribute juices; transfer to crust, mounding in center. Pack topping over and around apples. Bake pie on baking sheet until topping is golden, about 40 minutes (cover top with foil if browning too quickly). Reduce oven temperature to 350°F. Bake until apples in center are tender when pierced and filling is bubbling thickly at edges, about 45 minutes longer. Cool until warm, about 1 hour. Serve with ice cream.

White Chocolate Raspberry Cheesecake

Ingredients

Crust

18 vanilla wafer cookies
1 cup almonds, toasted
4 1/2 tablespoons unsalted butter, melted

Filling

4 ounces imported white chocolate chopped
2 (8-ounce) packages cream cheese, room temperature
2/3 cup sugar
2 teaspoons vanilla extract
3/4 teaspoon grated lemon peel
2 large eggs

---3/4 cup fresh raspberries or frozen unsweetened, thawed, drained

Topping

1 8-ounce container sour cream
3 tablespoons sugar
1/2 teaspoon vanilla extract

---2 1/2-pint baskets raspberries or one 1-pint basket strawberries

---1/2 cup seedless raspberry jam

Directions

For crust

Preheat oven to 350°F. Place large piece of foil on heavy large baking sheet. Set 8x2-inch bottomless heart-shaped cake pan atop foil. (If unavailable, use 8-inch springform pan; omit foil.) Wrap foil around outside and 1 inch up sides of pan. Butter foil and pan. Finely grind cookies and almonds in processor. Add butter and blend until mixture forms very moist crumbs. Using plastic wrap as aid, press crumbs firmly onto bottom and 2 inches up sides of pan. Bake until golden, about 10 minutes. Cool. Maintain oven temperature.

For Filling

Melt white chocolate in top of double boiler over simmering water until smooth, stirring often. (Can also cheat and temper chocolate (Carefully!) in a microwave safe bowl, melt 30 seconds on 50% power, than 10 second pulses, stirring frequently until chocolate is smooth). Remove from over water. Using electric mixer, beat cream cheese, sugar, vanilla and peel in large bowl until smooth. Add eggs 1 at a time, beating just until combined. Beat in white chocolate. Spoon half of batter into crust. Top with 3/4 cup berries. Spoon remaining batter over. Bake until edges of cake are set but center 3 inches still moves when cake is shaken, about 45 minutes. Cool 20 minutes. Maintain

oven temperature. Using fingertips, press down gently on edges of cheesecake to flatten slightly.

For topping

Whisk sour cream, sugar and vanilla in bowl. Spoon over cake, spreading to edge of pan. Bake 5 minutes. Transfer cake in pan to rack. Run small knife around sides of cake. Cool completely. Chill cake overnight.

Fold down foil along sides of pan. Lift cake pan off cheesecake. Transfer cheesecake to platter, discarding foil. Cover cake with berries. Bring jam to simmer in small saucepan, stirring often. Gently brush jam over berries. (Can be prepared 3 hours ahead; chill.)

Frangipane Tart w/Seasonal Fruit (aka Fruit Tart)

Ingredients

1 recipe pâte brisée (recipe follows)
3/4 stick (6 tablespoons) unsalted butter, softened
1/2 cup sugar
1 large egg
3/4 cup blanched almonds, ground fine
1 teaspoon almond extract
1 tablespoon Amaretto
1 tablespoon all-purpose flour

2 cups strawberries, hulled
2 cups raspberries, picked over and rinsed
1/4 cup strawberry or raspberry jam, melted and strained

Pâte Brisée

1-1/4 cups all-purpose flour
3/4 stick (6 tablespoons) cold unsalted butter, cut into bits
2 tablespoons cold vegetable shortening
1/4 teaspoon salt

Directions

Pâte Brisée

In a large bowl blend the flour, the butter, the vegetable shortening, and salt until the mixture resembles meal. Add 2 tablespoons ice water, toss the mixture until the water is incorporated, adding more ice water if necessary to form a dough, and form the dough into a ball. Dust the dough with flour and chill it, wrapped in wax paper, for 1 hour.

Tart

Roll out the dough 1/8-inch thick on a lightly floured surface, fit it into an 11-by 8-inch rectangular or 10-or 11-inch round tart pan with a removable fluted rim, and chill the shell while making the frangipane. In a small bowl cream together the butter and the sugar and beat in the egg, the almonds, the almond extract, the Amaretto, and the flour. Spread the frangipane evenly on the bottom of the shell and bake the tart in the middle of a preheated 375°F. oven for 20 to 25 minutes, or until the shell is pale golden. (If the frangipane begins to turn too brown, cover the tart loosely with a piece of foil.) Let the tart cool. Cut the strawberries lengthwise into 1/8-inch-thick slices, arrange the slices, overlapping, decoratively with the raspberries in rows on the frangipane, and brush them gently with the jam.

Lemon Meringue Pie

Ingredients

Crust

1 1/2 cups all purpose flour
1/2 cup sweetened flaked coconut
1/4 teaspoon salt
3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1 large egg yolk
3 tablespoons (about) ice water

Filling

1 cup sugar
2 tablespoons cornstarch
6 large egg yolks
4 large eggs
3/4 cup fresh lemon juice
2 tsp freshly grated lemon zest
Pinch of salt
3/4 cup (1 1/2 sticks) unsalted butter, cut into 1/2-inch pieces

Meringue

6 large egg whites
1/4 teaspoon cream of tartar
1 1/3 cups powdered sugar

Preparation

For crust:

Blend flour, coconut, and salt in processor. Add butter and cut in, using on/off turns, until mixture resembles coarse meal. Whisk egg yolk and 2 tablespoons ice water in small bowl to blend. Add to processor and blend until mixture begins to clump together, adding more ice water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; chill 2 hours. (Can be made 2 days ahead. Keep chilled. Soften slightly at room temperature before rolling.)

Roll out dough on floured surface to 13-inch round. Transfer to 10-inch-diameter glass pie dish. Fold overhang under; crimp decoratively. Pierce crust all over with fork; freeze 30 minutes.

Preheat oven to 375°F. Line crust with foil; fill with dried beans or pie weights. Bake until crust is set, about 15 minutes. Remove foil and beans. Bake until crust is pale golden, about 15 minutes longer. Cool completely on rack.

For filling:

Preheat oven to 300°F. Whisk sugar and cornstarch in heavy medium saucepan to blend. Whisk in yolks, whole eggs, lemon juice, and salt. Whisk over medium heat until mixture thickens and just begins to boil around edges, about 6 minutes (you will almost smell eggs cooking). Any further and you will make scrambled eggs/burn the filling!! Add butter; whisk until smooth. Cool 10 minutes. Pour warm filling into crust.

For meringue:

Using electric mixer, beat egg whites in large bowl until foamy. Add cream of tartar and 1 tablespoon powdered sugar and beat until soft peaks form. Beat in remaining sugar, 1 tablespoon at a time, then beat until stiff glossy peaks form, about 7 minutes. Spread meringue over warm filling, covering completely, sealing meringue to crust edges and mounding in center.

Bake pie 30 minutes at 300 degrees then lowered to 275 and baked only about 10 minutes more. Bake until meringue is light golden brown and set when pie is shaken slightly. Transfer pie to rack and cool completely. (Can be made 1 day ahead. Refrigerate uncovered for at least 4-6 hours although overnight is best).

Key Lime Cheesecake

Lime custard

6 large egg yolks
3/4 cup sugar
6 tablespoons fresh Key lime juice or regular lime juice
1 teaspoon grated Key lime peel or regular lime peel

Crust

1 3/4 cups graham cracker crumbs (about 12 whole graham crackers)
1/4 cup sugar
1/4 teaspoon salt
1/2 cup (1 stick) unsalted butter, melted

Filling

2 (8-ounce) packages cream cheese, room temperature
2/3 cup plus 3 tablespoons sugar
2 large eggs
3 tablespoons fresh Key lime juice or regular lime juice
1 tablespoon grated Key lime peel or regular lime peel

1 16-ounce container sour cream

Thin lime slices

preparation

For lime custard:

Whisk all ingredients in heavy small saucepan over medium heat until custard thickens and boils for 30 seconds, about 8 minutes. Cool to room temperature, stirring occasionally (mixture will thicken).

For crust:

Preheat oven to 350°F. Wrap 3 layers of foil around outside of 8- to 8 1/2-inch-diameter springform pan with 3-inch-high sides. Butter pan. Stir first 3 ingredients to blend in medium bowl. Mix in butter until moistened. Press crumb mixture evenly onto bottom and 1 1/2 inches up sides of prepared pan. Bake just until set, about 5 minutes. Cool completely. Maintain oven temperature.

For filling:

Place cream cheese, 2/3 cup sugar, eggs, lime juice, and lime peel in processor; blend well. Spoon custard into crust; smooth top. Carefully spoon filling over. Set cheesecake in large baking pan. Add enough hot water to baking pan to come 1 inch up sides of cheesecake pan. Bake until almost set but not puffed and center moves slightly when pan is gently shaken, about 45 minutes.

Meanwhile, stir sour cream and remaining 3 tablespoons sugar in medium bowl to blend.

Carefully spoon sour cream mixture over hot cheesecake; smooth top. Bake until topping sets, about 10 minutes. Cool 10 minutes. Run knife around sides of pan to loosen. Cool cheesecake completely. Cover and refrigerate overnight. Do ahead Can be made 2 days ahead. Keep refrigerated. Release pan sides from cheesecake; transfer to platter. Garnish with lime slices and serve.

Chocolate Chip Cookie Dough Cheesecake

Grease a 9x13 pan

Press down 20 oz of refrigerated chocolate chip cookie dough

Bake at 350 for 10 minutes

While baking, beat 16 oz cream cheese, 1/4 cup sugar, and 1/2 tsp vanilla

Add 1 egg and beat well

Spread over crust

Dollop 20 oz of cookie dough on top

Bake 35 minutes at 350

Pumpkin Cobbler

Combine 1 box yellow cake mix minus 1 cup with 1/2 cup unsalted, melted butter and 1 egg

Pat into a 9x13 pan

Combine 1 large can of pumpkin, 3 eggs, 2/3 cup brown sugar, 1/4 cup milk, 2 tsp vanilla and 2 tsp cinnamon

Pour over crust

Mix 1/4 cup unsalted butter with the reserved 1 cup of cake mix, 1/4 cup sugar and 1 cup nuts

Sprinkle over pumpkin

Bake at 350 for 40-50 minutes

Chocolate Toffee Bars

Cream 1 cup butter and 1 cup brown sugar

Add 2 cups flour and 1 tsp vanilla and 1 tbsp maple syrup

Put into a greased 9x13 pan

Bake at 350 for 25 minutes

Sprinkle with 1 cup of semi-sweet chips

Bake another 3-10 minutes until the chocolate is spreadable

Crumble 3/4 cup walnuts

Cool before cutting

Apple Crumble

2 1/2 cups old-fashioned oats
1 1/2 cups (packed) golden brown sugar
1 cup all purpose flour
1 cup (2 sticks) chilled unsalted butter, cut into 1/2-inch cubes

Nonstick vegetable oil spray
4 pounds large Granny Smith apples, peeled, halved, cored, each half cut into 6 slices
(sometimes I sub with half gala, half granny smiths)
3 tablespoons fresh lemon juice
1 tablespoon ground cinnamon

Vanilla ice cream

Directions

Mix oats, 1 cup sugar, and flour in bowl. Add butter; rub in with fingertips until topping comes together in moist clumps. (Can be made 1 day ahead. Cover; chill.)

Preheat oven to 375°F. Spray 13x9x2-inch glass baking dish with nonstick spray. Mix apples, lemon juice, cinnamon, and 1/2 cup brown sugar in bowl. Transfer to dish. Sprinkle topping over.

Bake crumble until apples are tender and topping is brown and crisp, about 55 minutes. Cool slightly. Spoon warm crumble into bowls. Serve with ice cream.

Pumpkin Cheesecake

Crust

- 1 1/2 cups ground gingersnap cookies
- 1 1/2 cups toasted pecans (about 6 ounces)
- 1/4 cup firmly packed brown sugar
- 1/4 cup (1/2 stick) unsalted butter, melted

Filling

- 4 8-ounce packages cream cheese, room temperature (can take out of foil and microwave for 10 second bursts)
- 1 2/3 cups sugar
- 1 1/2 cups canned solid pack pumpkin
- 9 tablespoons heavy whipping cream
- 2 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 tsp vanilla extract
- 4 large eggs

- 1 tablespoon (about) purchased caramel sauce

For toasting the pecans:

Preheat oven to 350°F. Cover pan in foil and lightly spray baking sheet with cooking spray. To toast pecans, put them on a baking sheet and toast them just until they become aromatic, about 5 minutes.

You have to watch them carefully as they can easily get burned!

For Crust:

Preheat oven to 350°F. Finely grind sugar snaps, pecans and sugar in food processor. Add melted butter and blend until combined. Press crust mixture onto bottom and up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides.

For Filling:

Using electric mixer, beat cream cheese and sugar in large bowl until light. Transfer 3/4 cup mixture to small bowl; cover tightly and refrigerate to use for topping. Add pumpkin, 4 tablespoons whipping cream, spices and vanilla in a large bowl and beat until well combined. Add eggs 1 at a time, beating just until combined. Pour filling into crust (filling will almost fill pan). Bake until cheesecake puffs, top browns and center moves only slightly when pan is shaken, about 1 hour 15 minutes. Transfer cheesecake to rack and cool 10 minutes. Run small sharp knife around cake pan sides to loosen cheesecake. Cool. Cover tightly and refrigerate overnight. The next day, bring remaining 3/4 cup cream cheese mixture to room temperature. Add remaining 5 tablespoons whipping cream to cream cheese mixture and stir to combine. Press down firmly on edges of cheesecake to even thickness. Pour cream cheese mixture over cheesecake, spreading evenly. Spoon caramel sauce in lines over cream cheese mixture. Using tip of knife, swirl caramel sauce into cream cheese mixture. (Can be prepared 1 day ahead. Cover and refrigerate.) Release pan sides from cheesecake and serve.

Basic Flaky Pie Crust

Ingredients

#1 Pastry for a 9-inch pie shell or a 9 1/2- or 10- by 1-inch tart shell

8 tablespoons unsalted butter, cold

1 1/3 cups + 4 tablespoon pastry flour or 1 1/3 cups (dip and sweep method) bleached all-purpose flour

1/4 teaspoon salt (for savory recipes, use 1 1/2 times the salt)

2 1/2 to 3 1/2 tablespoons ice water

1 1/2 teaspoons cider vinegar *Optional*

1/8 teaspoon baking powder (if not using, double the salt)

#2 Pastry for a 9-inch lattice pie, a 9-inch deep-dish pie, a 10-inch pie shell, or a 12- to 14-inch free-form tart

9 tablespoons unsalted butter, cold

1 1/2 cups + 1 1/2 tablespoons pastry flour or 1 1/2 cups (dip and sweep method) bleached all-purpose flour

1/4 teaspoon salt (for savory recipes, use 1 1/2 times the salt)

3 1/2 to 4 1/2 tablespoons ice water

1 1/2 teaspoons cider vinegar *Optional*

1/8 teaspoon baking powder (if not using, double the salt)

#3 Pastry for a two-crust 9-inch pie

14 tablespoons unsalted butter, cold

2 1/4 cups + 2 tablespoons pastry flour or 2 1/4 cups (dip and sweep method) bleached all-purpose flour

1/4 + 1/8 teaspoon salt (for savory recipes, use 1 1/2 times the salt)

5 to 7 tablespoons ice water

1 tablespoon cider vinegar *Optional*

1/4 teaspoon baking powder (if not using, double the salt)

Directions

Divide the butter into two parts, about two thirds to one third:

For #1 2.5 ounces and 1.5 ounces (5 tablespoons and 3 tablespoons)

For #2 3 ounces and 1.5 ounces (6 tablespoons and 3 tablespoons)

For #3 4.5 ounces and 2.5 ounces (9 tablespoons and 5 tablespoons)

Cut the butter into 3/4-inch cubes. Wrap each portion of butter with plastic wrap, refrigerate the larger amount and freeze the smaller for at least 30 minutes. Place the flour, salt, and baking powder in a reclosable gallon-size freezer bag and freeze for at least 30 minutes.

Food processor method:

Place the flour mixture in a food processor with the metal blade and process for a few seconds to combine. Set the bag aside.

Add the larger amount of butter cubes to the flour and process for about 20 seconds or until the mixture resembles coarse meal. Add the remaining frozen butter cubes and pulse until all of the frozen butter is the size of peas. (Toss with a fork to see it better.)

Add the lowest amount of the ice water and the vinegar and pulse 6 times. Pinch a

small amount of the mixture together between your fingers. If it does not hold together, add half the remaining water and pulse 3 times. Try pinching the mixture again. If necessary, add the remaining water, pulsing 3 times to incorporate it. The mixture will be in particles and will not hold together without being pinched.

For tiny 1-inch tartlets, omit the baking powder and allow the processing to continue just until a ball forms. The additional mixing produces a dough that is slightly less flaky but ensures that it will not puff out of shape in the tiny molds.

Spoon the mixture into the plastic bag. (For a double-crust pie, it is easiest to divide the mixture in half at this point.)

Holding both ends of the bag opening with your fingers, knead the mixture by alternately pressing it, from the outside of the bag, with the knuckles and heels of your hands until the mixture holds together in one piece and feels slightly stretchy when pulled.

Wrap the dough with plastic wrap, flatten it into a disc (or discs) and refrigerate for at least 45 minutes, preferably overnight. (For a pie shell and lattice, divide it in a ratio of two thirds:one third — use about 9.5 ounces for the shell and the rest for the lattice, flattening the smaller part into a rectangle.)

Notes:

Store:

Refrigerated, up to 2 days; frozen, up to 3 months.

Understanding:

Pastry flour offers the most tenderness while maintaining flakiness, but it is the addition of vinegar that relaxes the dough without losing flakiness, making it easier to roll, shrink less, and be even more tender. The baking powder lifts and aerates the dough slightly without weakening it, but it makes it seem more tender.

This secret to success is finely incorporating about two thirds of the butter into the flour, which keeps the flour from absorbing too much water and forming gluten, which would make the crust tough. The remaining one third of the butter is incorporated in larger pieces, which serve to separate the layers, resulting in the desired flakiness. This pie crust does not shrink or distort as much as the standard all-butter crust because there is less gluten development.

If when adding the water, you find you need more than indicated in the recipe, chances are you haven't moisture-proofed the flour adequately (you haven't used the correct amount of butter or processed it fine enough), leaving the flour free to absorb more liquid. The resulting crust will be flakier but less tender.

If you find you need less water than specified in the recipe, chances are you divided the butter incorrectly and used too much of it to moisture-proof the flour, preventing it from absorbing an adequate amount of water. The resulting crust will be more tender but not very flaky.

Flattening the newly formed dough into a disc or discs before refrigerating makes it easier to roll without cracking. The dough is refrigerated to relax the gluten, making it less elastic and easier to roll. Chilling also firms the butter, preventing sticking and the need for extra flour when rolling, which would toughen it. Dough that has rested overnight before baking shrinks less.

Dan's Frozen Mocha Pie

Ingredients

2 (6 oz.) chocolate or oreo pie crusts
8 oz. cream cheese, softened
14 oz. sweetened condensed milk
2/3 cup chocolate syrup
2 Tbs. instant coffee
1 tsp. hot water.
1/2 pt. whipping cream, whipped

Directions

- beat cream cheese in a large mixing bowl
- add sweetened condensed milk and chocolate syrup, continue to mix
- dissolve instant coffee in the hot water and add to mixing bowl
- fold in whipped cream with a spatula
- pour the mixture into the pie crusts evenly
- freeze for 6 hours

Mexican Chocolate Tart with Spiced Pecans

Pecans

Nonstick vegetable oil spray
1 large egg white
2 tablespoons sugar
1 tablespoon golden brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
1 1/2 cups pecan halves

Crust

1 cup chocolate wafer cookie crumbs (about half of one 9-ounce package cookies, finely ground in processor)
1/4 cup sugar
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
5 tablespoons unsalted butter, melted

Filling

1 cup heavy whipping cream
4 ounces bittersweet or semisweet chocolate, chopped
1 (3.1-ounce) disk Mexican chocolate (such as Ibarra), chopped
1/4 cup (1/2 stick) unsalted butter, cut into 4 pieces, room temperature
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon salt

Lightly sweetened whipped cream

preparation

For pecans:

Preheat oven to 350°F. Spray rimmed baking sheet with nonstick spray. Whisk all ingredients except pecans in medium bowl. Stir in pecans. Spread in single layer on sheet, rounded side up. Bake until just browned and dry, about 30 minutes. Cool on sheet. Separate nuts, removing excess coating. *DO AHEAD Can be made 2 days ahead. Store airtight at room temperature.*

For crust:

Preheat oven to 350°F. Blend first 4 ingredients in processor. Add melted butter; process until crumbs are moistened. Press crumbs into 9-inch-diameter tart pan with removable bottom, to within 1/8 inch of top. Bake until set, about 20 minutes. Cool on rack.

For filling:

Bring cream to simmer in medium saucepan. Remove from heat. Add chocolates; whisk until melted. Add butter, 1 piece at a time; whisk until smooth. Whisk in vanilla, cinnamon, and salt. Pour filling into crust. Chill until filling begins to set, about 15 to 20 minutes. Arrange nuts in concentric circles atop tart. Chill until set, about 4 hours. *DO AHEAD Can be made 1 day ahead. Cover loosely with foil and keep chilled. Serve tart with whipped cream.*

Used dulce de leche goya wafer cookies for crust and added kahlua to whipped cream

Gluten Free pie crust recipe from Chef Angela @eatyourheartoutedibles.com

- 1 1/4 cups King Arthur [Gluten-Free Multi-Purpose Flour](#) (My FAVORITE GF multi- purpose flour- works great in this recipe!)
- 1 tablespoon sugar
- 1/2 teaspoon [xanthan gum](#)
- 1/2 teaspoon salt
- 6 tablespoons cold butter
- 1 large egg
- 2 teaspoons lemon juice or vinegar
-
- 1) Lightly grease a 9" pie pan.
- 2) Whisk together the flour , sugar, xanthan gum, and salt.
- 3) Cut the cold butter into pats, then work the pats into the flour mixture till it's crumbly, with some larger, pea-sized chunks of butter remaining.
- 4) Whisk the egg and vinegar or lemon juice together till very foamy. Mix into the dry ingredients. Stir until the mixture holds together, adding 1 to 3 additional tablespoons cold water if necessary.
- 5) Shape into a ball and chill for an hour, or up to overnight.
- 6) Allow the dough to rest at room temperature for 10 to 15 minutes before rolling.
- 7) Roll out on a piece of plastic wrap, on a silicone rolling mat, or in a pie bag that's been heavily sprinkled with gluten-free flour or flour blend. Invert the crust into the prepared pie pan.
- 8) Fill and bake as your pie recipe directs.
- Yield: crust for one 9" single-crust pie.

Bakewell Tart

1 Great Unshrinkable Sweet Tart Shell, partially baked in a 9-inch removable bottom tart pan

1 cup coarsely chopped almonds, blanched if you can find them

1 1/2 tablespoons all purpose flour

2/3 cup sugar

9 tablespoons (1 stick plus 1 tablespoon) unsalted butter, at room temperature

1 large egg

1 large egg white

1/2 teaspoon almond extract

1 1/2 teaspoons orange zest (not traditional, but just lovely in there)

1/3 cup raspberry jam

Slivered or sliced almonds, for garnish (optional)

Finely grind almonds and flour in processor. Mix in sugar, then butter, extract and orange zest. Blend until smooth. Mix in egg and egg white. Transfer filling to medium bowl. Cover and chill at least 3 hours.

Position rack in center of oven and preheat to 350°F. Spread jam over base of tart shell. Dollop the almond filling all over, then spread it carefully with an offset spatula. If using slivered or sliced almonds as garnish, sprinkle them over the top now. Bake tart until golden and tester inserted into center of filling comes out clean, about 45 minutes. Cool tart in pan on rack.

To serve, push pan bottom up, releasing tart from pan. Cut tart into wedges and sprinkle with powdered sugar, if desired.

Do ahead: Almond filling can be made 2 days ahead. Keep chilled. Whole tart can also be made half a day in advance. Let stand at room temperature

The Great Unshrinkable Sweet Tart Shell

Makes enough for one 9-inch tart crust

1 1/2 cups all-purpose flour

1/2 cup confectioner's sugar

1/4 teaspoon salt

1 stick plus 1 tablespoon (9 tablespoons; 4 1/2 ounces) very cold (or frozen) unsalted butter, cut into small pieces

1 large egg*

1. Pulse the flour, sugar and salt together in the bowl of a food processor. Scatter the pieces of butter over the dry ingredients and pulse until the butter is coarsely cut in. (You're looking for some pieces the size of oatmeal flakes and some the size of peas.) Stir the yolk, just to break it up, and add it a little at a time, pulsing after each addition. When the egg is in, process in long pulses—about 10 seconds each—until the dough, which will look granular soon after the egg is added, forms clumps and curds. Just before you reach this stage, the sound of the machine working the dough will change—heads up. Turn the dough out onto a work surface and, very lightly and sparingly, knead the dough just to incorporate any dry ingredients that might have escaped mixing. Chill the dough, wrapped in plastic, for about 2 hours before rolling.

2. To roll the dough: Butter a 9-inch fluted tart pan with a removable bottom. Roll out chilled dough on floured sheet of parchment paper to 12-inch round, lifting and turning dough occasionally to free from paper. (Alternately, you can roll this out between two pieces of plastic, though flour the dough a bit anyway.) Using paper as aid, turn dough into 9-inch-diameter tart pan with removable bottom; peel off paper. Seal any cracks in dough. Trim overhang to 1/2 inch. Fold overhang in, making double-thick sides. Pierce crust all over with fork.

Alternately, you can press the dough in as soon as it is processed: Press it evenly across the bottom and up the sides of the tart shell. You want to press hard enough that the pieces cling to one another, but not so hard that it loses its crumbly texture.

3. Freeze the crust for at least 30 minutes, preferably longer, before baking.

4. To fully or partially bake the crust: Center a rack in the oven and preheat the oven to 375 degrees F. Butter the shiny side of a piece of aluminum foil (or use nonstick foil) and fit the foil, buttered side down, tightly against the crust. And here is the very best part: Since you froze the crust, you can bake it without weights. Put the tart pan on a baking sheet and bake the crust for 20 to 25 minutes.

5. Carefully remove the foil. If the crust has puffed, press it down gently with the back of a spoon. Bake the crust about 10 minutes longer to fully bake it, or until it is firm and golden brown, brown being the important word: a pale crust doesn't have a lot of flavor. (To partially bake it, only an additional 5 minutes is needed.) Transfer the pan to a rack and cool the crust to room temperature, and proceed with the rest of your recipe.

Do ahead: The dough can be wrapped and kept in the refrigerator for up to 5 days or frozen for up to 2 months. While the fully baked crust can be packed airtight and frozen for up to 2 months, the flavor will be fresher bake it directly from the freezer, already rolled out.

Dark Chocolate Tart with Gingersnap Crust

Adapted from Bon Appetit, December 2007

Makes 10 servings

Crust:

8 ounces gingersnap cookies (about 32 cookies), coarsely broken
1/4 cup (1/2 stick) salted butter, melted

Filling:

12 ounces bittersweet chocolate, finely chopped
1 cup heavy whipping cream
2 large egg yolks
1 large egg
1/4 cup sugar
1 tablespoon all purpose flour
1/8 teaspoon freshly ground black pepper
Pinch of salt
1/4 teaspoon cinnamon

Softly whipped cream, for serving

For crust:

Preheat oven to 325°F. Finely grind gingersnap cookies in processor (yielding 1 1/2 to 1 2/3 cups). Add melted butter and process until moistened. Press crumb mixture firmly onto bottom and up sides of 9-inch-diameter tart pan with removable bottom. Place pan on rimmed baking sheet.

For filling:

Combine finely chopped bittersweet chocolate and heavy whipping cream in heavy medium saucepan. Whisk over low heat until chocolate is melted and smooth. Remove saucepan from heat. Whisk egg yolks, egg, sugar, flour, ground black pepper, salt and cinnamon in medium bowl to blend. Very gradually whisk chocolate mixture into egg mixture until smooth and blended. Pour chocolate filling into crust.

Bake chocolate tart until filling puffs slightly at edges and center is softly set, about 30 minutes. Transfer to rack. Cool tart in pan 20 minutes. Gently remove tart pan sides and cool tart completely.

Cut tart into thin wedges and serve with softly whipped cream. I'd keep it unsweetened, but that's just personal taste.

Do ahead: Chocolate tart can be made 1 day ahead. Cover tart and refrigerate. Bring to room temperature before serving.