

Pumpkin Chocolate Tart

Yield: One 9-inch tart

Crust Ingredients:

1 3/4 cups crushed ginger snap cookies (about 22 cookies)
3 tablespoons butter, melted
4 ounces semi-sweet chocolate chips, melted

Filling Ingredients:

1 and 1/2 cups pumpkin puree
3/4 cup sweetened condensed milk
1 large egg
1 teaspoon pumpkin pie spice
1/4 teaspoon kosher salt

Maple Whip Cream:

1 cup whipping cream
2 tablespoons confectioner's sugar
1 tablespoon real maple syrup



Baked in Luther's Kitchen Fall 2010

- Step 1:** Preheat oven to 350° F. Put a 9-inch removable bottom fluted tart pan on a baking sheet.
- Step 2:** Make the crust by combining the ginger snap cookie crumbs (use a food processor to get a crumb-like consistency) and melted butter in a large bowl. Add the moistened crumbs to the tart pan and evenly press over the bottom and up the sides. Use a spoon or a dry measure cup to even out the bottom.
- Step 3:** Bake the crust for 10 minutes, or until the color has browned a bit.
- Step 4:** Pour chocolate on to the warm crust and spread with a spatula. Freeze until chocolate has set - about 5 minutes.
- Step 5:** In a bowl, whisk together the pumpkin puree, sweetened condensed milk, egg, spices and salt.
- Step 6:** Pour the filling into the cooled crust and return the tart to the oven. Bake until the center is set – about 30 minutes.
- Step 7:** Remove tart from oven and let cool to room temperature before chilling in the refrigerator. To serve, carefully remove the tart from the pan, slice and add a dollop of whip cream to each piece.
- Step 8:** **For the whip cream:** Whip all ingredients together in a clean metal mixing bowl until soft peaks form.