



Brown Butter Raspberry Tart

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



164 kcal

DESSERT

Ingredients

- ☐ 0.3 cup flour
- ☐ 0.5 cup butter unsalted diced (1 stick)
- ☐ 2 large eggs
- ☐ 12 ounce raspberries fresh
- ☐ 1 pinch salt
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

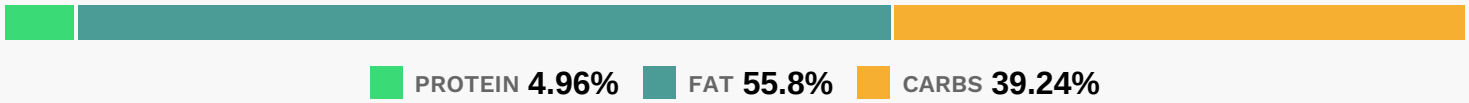
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ spatula
- ☐ measuring cup
- ☐ tart form

Directions

- ☐ Position rack in center of oven and preheat to 375°F. Using rubber spatula or fork, mix melted butter, sugar, and vanilla in medium bowl.
- ☐ Add flour and salt and stir until incorporated.
- ☐ Transfer dough to 9-inch-diameter tart pan with removable bottom. Using fingertips, press dough evenly onto sides and bottom of pan.
- ☐ Bake crust until golden, about 18 minutes (crust will puff slightly while baking).
- ☐ Transfer crust to rack and cool in pan. Maintain oven temperature.
- ☐ Whisk sugar, eggs, and salt in medium bowl to blend.
- ☐ Add flour and vanilla; whisk until smooth. Cook butter in heavy small saucepan over medium heat until deep nutty brown (do not burn), stirring often, about 6 minutes. Immediately pour browned butter into glass measuring cup. Gradually whisk browned butter into sugar-egg mixture; whisk until well blended.
- ☐ Arrange raspberries, pointed side up and close together in concentric circles, in bottom of cooled crust. Carefully pour browned butter mixture evenly over berries.
- ☐ Place tart on rimmed baking sheet.
- ☐ Bake tart until filling is puffed and golden and tester inserted into center comes out clean, about 40 minutes. Cool tart completely in pan on rack. DO AHEAD: Can be made 1 day ahead. Cover and store at room temperature.
- ☐ Remove tart pan sides.
- ☐ Place tart on platter.

- ☐
- Cut into wedges and serve.
- ☐
- When browning butter,use a saucepan with a light-colored bottomso that you can gauge the color of the butter.

Nutrition Facts



Properties

Glycemic Index:17.11, Glycemic Load:9.18, Inflammation Score:-3, Nutrition Score:4.0791304266971%

Flavonoids

Cyanidin: 15.57mg, Cyanidin: 15.57mg, Cyanidin: 15.57mg, Cyanidin: 15.57mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.33mg, Pelargonidin: 0.33mg, Pelargonidin: 0.33mg, Pelargonidin: 0.33mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.2mg, Epicatechin: 1.2mg, Epicatechin: 1.2mg, Epicatechin: 1.2mg Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 164.4kcal (8.22%), Fat: 10.44g (16.06%), Saturated Fat: 6.15g (38.47%), Carbohydrates: 16.52g (5.51%), Net Carbohydrates: 14.23g (5.17%), Sugar: 11.59g (12.87%), Cholesterol: 61.6mg (20.53%), Sodium: 19.86mg (0.86%), Alcohol: 0.14g (100%), Alcohol %: 0.25% (100%), Protein: 2.09g (4.18%), Manganese: 0.25mg (12.69%), Vitamin C: 8.91mg (10.8%), Fiber: 2.3g (9.18%), Vitamin A: 348.86IU (6.98%), Selenium: 4.37µg (6.24%), Vitamin B2: 0.08mg (4.72%), Folate: 17.9µg (4.48%), Vitamin E: 0.67mg (4.44%), Phosphorus: 35.79mg (3.58%), Vitamin K: 3.49µg (3.32%), Iron: 0.56mg (3.13%), Vitamin B5: 0.29mg (2.92%), Vitamin B1: 0.04mg (2.67%), Vitamin D: 0.37µg (2.47%), Magnesium: 9.65mg (2.41%), Copper: 0.05mg (2.26%), Potassium: 72.03mg (2.06%), Zinc: 0.31mg (2.04%), Vitamin B3: 0.4mg (2.01%), Vitamin B6: 0.04mg (1.88%), Vitamin B12: 0.11µg (1.8%), Calcium: 17.44mg (1.74%)