



Chocolate Glazed Chocolate Tart



Gluten Free



Popular

READY IN



4500 min.

SERVINGS



10

CALORIES



127 kcal

DESSERT

Ingredients

- ☐ 1.8 ounces bittersweet chocolate finely chopped
- ☐ 1 teaspoon plus light
- ☐ 2 large eggs
- ☐ 2 tablespoon cup heavy whipping cream
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 5 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract pure

☐ 1 tablespoon water

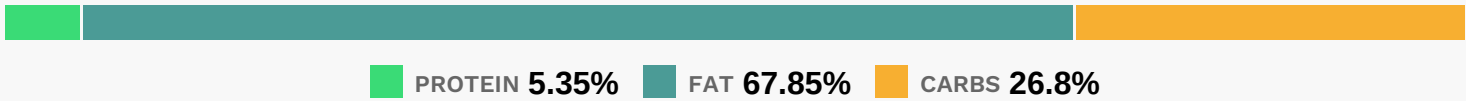
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ tart form

Directions

- ☐ Preheat oven to 350°F with rack in middle.
- ☐ Stir together all ingredients and press evenly onto bottom and 3/4 inch up side of tart pan.
- ☐ Bake until firm, about 10 minutes. Cool on a rack 15 to 20 minutes
- ☐ Bring cream to a boil, then pour over chocolate in a bowl and let stand 5 minutes. Gently stir until smooth.
- ☐ Whisk together eggs, vanilla, and salt in another bowl, then stir into melted chocolate.
- ☐ Pour filling into cooled crust.
- ☐ Bake until filling is set about 3 inches from edge but center is still wobbly, 20 to 25 minutes. (Center will continue to set as tart cools.) Cool completely in pan on rack, about 1 hour.
- ☐ Bring cream to a boil and remove from heat. Stir in chocolate until smooth. Stir in corn syrup, then warm water
- ☐ Pour glaze onto tart, then tilt and rotate tart so glaze coats top evenly.
- ☐ Let stand until glaze is set, about 1 hour.
- ☐ Tart is best the day it is made but can be made, without glaze, 1 day ahead and chilled. Bring to room temperature before glazing.

Nutrition Facts



Properties

Glycemic Index:8.91, Glycemic Load:3.64, Inflammation Score:-2, Nutrition Score:2.1078261015532%

Nutrients (% of daily need)

Calories: 126.65kcal (6.33%), Fat: 9.63g (14.82%), Saturated Fat: 5.69g (35.57%), Carbohydrates: 8.56g (2.85%), Net Carbohydrates: 8.16g (2.97%), Sugar: 7.76g (8.62%), Cholesterol: 55.94mg (18.65%), Sodium: 75.19mg (3.27%), Alcohol: 0.14g (100%), Alcohol %: 0.53% (100%), Caffeine: 4.27mg (1.42%), Protein: 1.71g (3.42%), Vitamin A: 275.51IU (5.51%), Selenium: 3.68µg (5.26%), Phosphorus: 36.14mg (3.61%), Copper: 0.07mg (3.57%), Manganese: 0.07mg (3.51%), Vitamin B2: 0.06mg (3.38%), Iron: 0.5mg (2.76%), Magnesium: 10.36mg (2.59%), Vitamin D: 0.35µg (2.35%), Vitamin E: 0.32mg (2.16%), Vitamin B12: 0.11µg (1.91%), Zinc: 0.28mg (1.86%), Vitamin B5: 0.18mg (1.84%), Fiber: 0.4g (1.59%), Potassium: 47.17mg (1.35%), Calcium: 12.64mg (1.26%), Folate: 5.03µg (1.26%)