



Chocolate-Peanut Tart

READY IN

ready

45 min.

SERVINGS

servings

8

CALORIES

calories

730 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons bourbon
- ☐ 0.3 cup butter melted
- ☐ 1 large eggs lightly beaten
- ☐ 0.7 cup heavy whipping cream warmed
- ☐ 15 ounce piecrusts refrigerated
- ☐ 1.3 cups roasted peanuts unsalted
- ☐ 4.5 ounces semisweet chocolate morsels
- ☐ 1.3 cups sugar
- ☐ 0.5 cup water

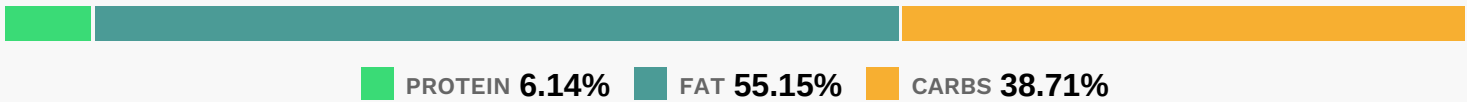
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ tart form
- ☐ pastry brush

Directions

- ☐ Fit piecrust into a greased 9" tart pan with a removable bottom.
- ☐ Combine sugar and water in a medium saucepan; bring to a boil, stirring constantly until sugar dissolves. Reduce heat to medium-high, and boil, without stirring, 7 to 8 minutes or until syrup is golden, swirling pan occasionally. (Wash down sides of pan with water, using a pastry brush, if sugar crystals form on sides.)
- ☐ Remove from heat, and gradually stir in warm cream and bourbon (mixture will bubble up). Cool completely (about 35 minutes).
- ☐ Add butter and egg, stirring until smooth. Stir in peanuts and chocolate morsels.
- ☐ Pour mixture into prepared crust.
- ☐ Bake at 375 for 36 to 38 minutes. Cool completely in pan on a wire rack. If desired, serve with vanilla ice cream or unsweetened whipped cream.

Nutrition Facts



Properties

Glycemic Index:10.64, Glycemic Load:21.82, Inflammation Score:-6, Nutrition Score:12.598695699287%

Nutrients (% of daily need)

Calories: 729.84kcal (36.49%), Fat: 44.87g (69.03%), Saturated Fat: 15.55g (97.21%), Carbohydrates: 70.86g (23.62%), Net Carbohydrates: 66.34g (24.12%), Sugar: 38.76g (43.07%), Cholesterol: 46.62mg (15.54%), Sodium: 302.6mg (13.16%), Alcohol: 1.88g (100%), Alcohol %: 1.35% (100%), Caffeine: 13.71mg (4.57%), Protein: 11.23g

(22.46%), Manganese: 0.93mg (46.28%), Vitamin B3: 4.87mg (24.37%), Magnesium: 79.14mg (19.79%), Phosphorus: 188.28mg (18.83%), Fiber: 4.52g (18.08%), Copper: 0.35mg (17.45%), Iron: 2.9mg (16.1%), Folate: 63.14µg (15.78%), Selenium: 9.19µg (13.13%), Vitamin B1: 0.19mg (12.9%), Vitamin E: 1.93mg (12.88%), Vitamin B2: 0.22mg (12.81%), Vitamin A: 587.55IU (11.75%), Zinc: 1.43mg (9.53%), Potassium: 317.79mg (9.08%), Vitamin B6: 0.16mg (7.83%), Vitamin B5: 0.73mg (7.34%), Vitamin K: 5.68µg (5.41%), Calcium: 52.69mg (5.27%), Vitamin D: 0.44µg (2.95%), Vitamin B12: 0.12µg (2.05%)