



## Chocolate-Pecan Tart

READY IN



75 min.

SERVINGS



8

CALORIES



409 kcal

DESSERT

### Ingredients

- 1 pie crust dough refrigerated store-bought (not in a pie plate)
- 2 large eggs
- 0.7 cup sugar
- 0.5 cup plus light
- 4 teaspoons butter unsalted chilled melted cut into small pieces
- 0.8 teaspoon vanilla extract
- 0.3 cup bittersweet chocolate
- 1.3 cups cashew pieces

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- whisk
- aluminum foil
- rolling pin
- tart form

## Directions

- Preheat oven to 350 degrees with rack in center. On a lightly floured surface, roll out pie dough to a 12-inch round, about 1/8 inch thick. Wrap dough around rolling pin, and unwrap over a 9-inch tart pan with a removable bottom. Press dough into bottom and up sides of pan; trim edge of dough.
- In a large bowl, whisk together eggs, sugar, light corn syrup, 4 teaspoons melted butter, and the vanilla. Scatter chocolate evenly over tart shell.
- Pour filling over chocolate. Arrange pecans on top, as desired. Dot with 2 teaspoons chilled butter.
- Place tart pan on a rimmed baking sheet.
- Bake until filling is set, 45 to 60 minutes. If pecans are browning too quickly, tent pan with foil.
- Remove from oven; while still hot, drizzle with bourbon, if desired.
- Let tart cool completely before serving.

## Nutrition Facts



**PROTEIN 6.77%** **FAT 43.33%** **CARBS 49.9%**

## Properties

Glycemic Index:14.29, Glycemic Load:16.2, Inflammation Score:-4, Nutrition Score:8.9969565868378%

## Nutrients (% of daily need)

Calories: 409.03kcal (20.45%), Fat: 20.38g (31.35%), Saturated Fat: 6.29g (39.3%), Carbohydrates: 52.8g (17.6%), Net Carbohydrates: 51.12g (18.59%), Sugar: 36.37g (40.42%), Cholesterol: 52.2mg (17.4%), Sodium: 121.48mg (5.28%), Alcohol: 0.13g (100%), Alcohol %: 0.16% (100%), Caffeine: 4.7mg (1.57%), Protein: 7.16g (14.31%), Copper: 0.57mg (28.35%), Manganese: 0.53mg (26.37%), Magnesium: 77.4mg (19.35%), Phosphorus: 182.39mg (18.24%), Selenium: 10.06µg (14.37%), Iron: 2.56mg (14.24%), Zinc: 1.74mg (11.62%), Vitamin B1: 0.17mg (11.26%), Vitamin K: 9.49µg (9.04%), Fiber: 1.68g (6.71%), Vitamin B2: 0.11mg (6.63%), Folate: 26.2µg (6.55%), Vitamin B6: 0.12mg (6.18%), Potassium: 212.47mg (6.07%), Vitamin B5: 0.48mg (4.83%), Vitamin B3: 0.86mg (4.3%), Vitamin E: 0.51mg (3.42%), Vitamin A: 132.92IU (2.66%), Calcium: 25.96mg (2.6%), Vitamin B12: 0.13µg (2.09%), Vitamin D: 0.29µg (1.92%)