



Cranberry Egnog Tart

READY IN



1500 min.

SERVINGS



10

CALORIES



353 kcal

DESSERT

Ingredients

- 3 tablespoons bourbon
- 10 servings candied orange peel
- 8 oz cream cheese softened
- 1 large eggs
- 2 large egg yolk
- 1.3 cups flour all-purpose
- 2 tablespoons crème fraîche
- 10 servings jam
- 0.5 teaspoon nutmeg freshly grated

- 0.3 teaspoon salt
- 0.5 teaspoon salt
- 0.5 cup sugar
- 7 tablespoons butter unsalted softened
- 1 teaspoon vanilla
- 0.3 cup water
- 2 large eggs whole

Equipment

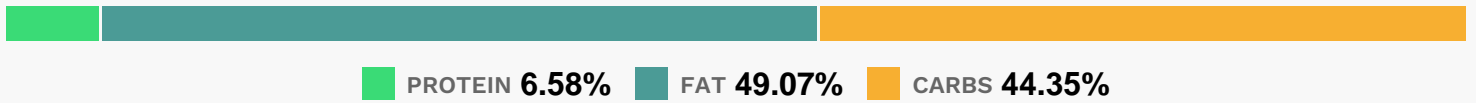
- food processor
- frying pan
- sauce pan
- oven
- aluminum foil
- offset spatula

Directions

- Pulse together all crust ingredients in a food processor just until a dough forms. Press dough evenly onto bottom and up side of quiche pan with floured fingers. Chill shell until firm, about 30 minutes.
- Put oven rack in middle position and preheat oven to 350°F.
- Line shell with foil and fill with pie weights, then bake until edge is pale golden, 20 to 25 minutes. Carefully remove foil and pie weights and bake shell until edge is golden and bottom is pale golden, 15 to 20 minutes more. Cool completely in pan on a rack.
- Reduce oven temperature to 300°F.
- Blend cream cheese, crème fraîche, and sugar in cleaned food processor until creamy, about 1 minute.
- Add whole eggs, yolks, bourbon, vanilla, nutmeg, and salt and process until smooth.
- Melt jam with water in a small heavy saucepan over moderately low heat, stirring until smooth.
- Spread half of jam evenly over bottom of shell(reserving remaining jam in saucepan).

- Let layer of jam stand until set, about 5 minutes, then gently pour cream cheese mixture over it.
- Cover edge of tart shell with pie shield or foil and bake until filling is set but still trembles slightly in center, 35 to 40 minutes (filling will continue to set as it cools).
- Cool tart completely in pan on a rack. Reheat remaining jam over low heat, stirring, until pourable, then pour over filling and spread evenly with offset spatula. Chill tart, uncovered, until cold, at least 2 hours.
- Just before serving, remove side of pan.

Nutrition Facts



Properties

Glycemic Index:31.21, Glycemic Load:23.42, Inflammation Score:-4, Nutrition Score:6.1626086857008%

Nutrients (% of daily need)

Calories: 353.06kcal (17.65%), Fat: 18.78g (28.89%), Saturated Fat: 10.7g (66.9%), Carbohydrates: 38.19g (12.73%), Net Carbohydrates: 37.51g (13.64%), Sugar: 21.62g (24.03%), Cholesterol: 137.91mg (45.97%), Sodium: 278.56mg (12.11%), Alcohol: 1.64g (100%), Alcohol %: 1.87% (100%), Protein: 5.66g (11.33%), Selenium: 14.41µg (20.59%), Vitamin B2: 0.24mg (14.17%), Vitamin A: 694.76IU (13.9%), Folate: 45.36µg (11.34%), Vitamin B1: 0.14mg (9.65%), Phosphorus: 92.55mg (9.25%), Iron: 1.22mg (6.78%), Manganese: 0.13mg (6.52%), Vitamin B5: 0.55mg (5.52%), Vitamin B3: 0.97mg (4.86%), Vitamin E: 0.71mg (4.74%), Calcium: 46.7mg (4.67%), Vitamin B12: 0.27µg (4.52%), Vitamin D: 0.63µg (4.2%), Zinc: 0.53mg (3.53%), Copper: 0.07mg (3.32%), Vitamin B6: 0.06mg (3.13%), Fiber: 0.68g (2.71%), Potassium: 93.64mg (2.68%), Magnesium: 9.02mg (2.25%), Vitamin C: 1.78mg (2.16%), Vitamin K: 1.32µg (1.25%)