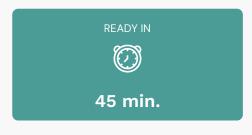


Peanut Butter-Honey Tart with Ganache Glaze



2 teaspoons water ()





DESSERT

Ingredients

1.3 cups flour
6 ounces bittersweet chocolate finely chopped
0.3 cup creamy peanut butter with only peanuts and salt) (smooth)
1 cup chop roasted peanuts salted
1 large eggs separated
O.5 cup brown sugar packed ()
O.5 cup cup heavy whipping cream
0.3 cup honey

	2 tablespoons milk
	3 tablespoons peanuts salted coarsely chopped
	1 cup powdered sugar
	1 pinch salt
	5 tablespoons sugar
	0.3 cup butter unsalted ()
Eq	uipment
	bowl
	frying pan
	sauce pan
	oven
	knife
	whisk
Di	rections
	Spray 9-inch square or 10-inch-diametertart pan with removable bottomwith nonstick spray. Blend flour, sugar, andsalt in processor 5 seconds.
	Add butter andblend until coarse crumbs form.
	Add eggyolk and 2 teaspoons ice water. Blend untilmoist clumps form, adding more ice waterby teaspoonfuls if dry. Gather dough intoball; flatten into square or disk (dependingon shape of pan). Wrap and chill 1 hour. DO AHEAD: Can be made 1 day ahead. Keepchilled. Softer slightly at room temperaturebefore rolling out.
	waterby teaspoonfuls if dry. Gather dough intoball; flatten into square or disk (dependingon shape of pan). Wrap and chill 1 hour. DO AHEAD: Can be made 1 day ahead. Keepchilled. Softer
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	waterby teaspoonfuls if dry. Gather dough intoball; flatten into square or disk (dependingon shape of pan). Wrap and chill 1 hour. DO AHEAD: Can be made 1 day ahead. Keepchilled. Softer slightly at room temperaturebefore rolling out. Roll out dough to 11-to 12-inch squareor round. Transfer dough to prepared pan. Cut off all but 1/2 inch of overhang. Foldoverhang in, creating double-thick sides. Freeze until

	Brush some white over hot crust tocoat inside.	
	Bake 1 minute longer. Cool onrack. Increase oven temperature to 375°F.	
	Melt butter in heavy mediumsaucepan over medium heat.	
	Whisk inbrown sugar and salt, then cream andhoney. Bring to rolling boil, swirling panoccasionally. Boil 1 minute.	
	Whisk in 1 cuppeanuts.	
	Pour filling into crust.	
	Bake tart until filling is bubblingthickly, about 15 minutes. Cool on rack untilfirm, about 2 hours freeze 15 minutes.	
	Beat powdered sugar and peanutbutter in medium bowl until blended. Gradually beat in 2 tablespoons milk, then more by teaspoonfuls to thinslightly; spread evenly over peanut filling. Refrigerate tart while preparing glaze.	
	Place chocolatein medium bowl. Bring cream to simmerin small saucepan; pour over chocolate.	
	Whisk until smooth.	
	Spread glaze over tart.	
	Sprinkle chopped peanuts around edge.Chill tart until glaze sets, at least 1 hour.DO AHEAD: Can be made 1 day ahead.Keep chilled.	
	Let stand at room temperature1 hour before serving.	
	Using tip of small knife, gently loosencrust from pan. Push up pan bottom,releasing tart.	
	Cut square tart in half andcut each half crosswise into 7 or 8 slices orcut round tart into wedges.	
	Nutrition Facts	
	PROTEIN 7.2% FAT 46.88% CARBS 45.92%	
Dramartias		

Properties

Glycemic Index:16.48, Glycemic Load:11.23, Inflammation Score:-4, Nutrition Score:7.4591303432117%

Nutrients (% of daily need)

Calories: 342.43kcal (17.12%), Fat: 18.44g (28.36%), Saturated Fat: 7.43g (46.45%), Carbohydrates: 40.62g (13.54%), Net Carbohydrates: 38.27g (13.92%), Sugar: 28.82g (32.02%), Cholesterol: 28.52mg (9.51%), Sodium: 75.56mg (3.29%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 9.14mg (3.05%), Protein: 6.37g (12.75%), Manganese: 0.54mg (27.14%), Vitamin B3: 3.06mg (15.28%), Magnesium: 52.11mg (13.03%), Copper: 0.24mg (11.83%), Phosphorus: 111.52mg (11.15%), Selenium: 6.89µg (9.84%), Folate: 38.17µg (9.54%), Fiber: 2.35g (9.41%), Iron: 1.59mg (8.82%), Vitamin E: 1.2mg (8.03%), Vitamin B1: 0.12mg (7.89%), Vitamin B2: 0.12mg (7.15%), Zinc: 0.87mg (5.83%), Potassium: 202.51mg (5.79%), Vitamin B6: 0.1mg (4.78%), Vitamin A: 223.2IU (4.46%), Vitamin B5: 0.39mg (3.87%), Calcium: 34.19mg (3.42%), Vitamin D: 0.26µg (1.7%), Vitamin K: 1.31µg (1.25%), Vitamin B12: 0.08µg (1.25%)