



Rich Chocolate Tart

READY IN



245 min.

SERVINGS



16

CALORIES



331 kcal

DESSERT

Ingredients

- 15 ounces bittersweet chocolate chopped
- 6 tablespoons butter melted
- 1.5 cups gingersnaps (39 cookies)
- 1.8 cups heavy cream
- 3 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- 1 halves garnishes: whipped cream dried sweetened

Equipment

- food processor
- sauce pan
- oven
- wire rack
- blender
- tart form

Directions

- Preheat oven to 35
- Stir together first 3 ingredients. Firmly press on bottom and up sides of a 9-inch tart pan.
- Bake 8 to 9 minutes or until fragrant. Cool on a wire rack 30 minutes.
- Bring cream to a boil in a 3-qt. saucepan over medium-high heat.
- Process chocolate in a food processor or blender until finely ground. With processor running, pour hot cream and vanilla through food chute in a slow, steady stream, processing until smooth, stopping to scrape down sides as needed.
- Pour mixture into cooled crust. Chill, uncovered, 3 hours.
- Garnish, if desired.
- *Semisweet chocolate may be substituted.

Nutrition Facts



PROTEIN 3.61% **FAT 67.18%** **CARBS 29.21%**

Properties

Glycemic Index:6.56, Glycemic Load:0.01, Inflammation Score:-5, Nutrition Score:6.5382608823154%

Nutrients (% of daily need)

Calories: 330.82kcal (16.54%), Fat: 24.89g (38.29%), Saturated Fat: 14.81g (92.56%), Carbohydrates: 24.36g (8.12%), Net Carbohydrates: 22g (8%), Sugar: 14.13g (15.7%), Cholesterol: 42.35mg (14.11%), Sodium: 102.3mg (4.45%), Alcohol: 0.09g (100%), Alcohol %: 0.16% (100%), Caffeine: 22.86mg (7.62%), Protein: 3.01g (6.01%), Manganese: 0.52mg (25.89%), Copper: 0.37mg (18.36%), Magnesium: 53.93mg (13.48%), Iron: 2.39mg (13.26%), Vitamin A: 527.79IU (10.56%), Fiber: 2.36g (9.44%), Phosphorus: 94.32mg (9.43%), Potassium: 213.83mg (6.11%), Vitamin B2: 0.1mg (5.61%), Zinc: 0.83mg (5.54%), Selenium: 3.62µg (5.17%), Calcium: 43.18mg (4.32%), Vitamin E:

0.62mg (4.14%), Vitamin K: 3.38µg (3.22%), Vitamin B3: 0.59mg (2.93%), Vitamin D: 0.42µg (2.78%), Folate: 10.42µg (2.6%), Vitamin B1: 0.04mg (2.35%), Vitamin B5: 0.19mg (1.92%), Vitamin B12: 0.1µg (1.64%), Vitamin B6: 0.03mg (1.44%)