



Tiramisu Tart

READY IN



185 min.

SERVINGS



12

CALORIES



408 kcal

DESSERT

Ingredients

- 1 cup flour all-purpose
- 0.5 cup butter cold cut into 1/8-inch slices
- 0.3 cup powdered sugar
- 4 oz bittersweet chocolate coarsely chopped
- 2 teaspoons vegetable oil
- 0.5 cup granulated sugar
- 2 tablespoons flour all-purpose
- 1 cup whipping cream
- 1 tablespoon espresso powder instant

- 1 eggs
- 0.5 teaspoon vanilla
- 8 oz cream cheese softened
- 0.5 cup whipping cream
- 0.5 cup powdered sugar

Equipment

- food processor
- bowl
- frying pan
- oven
- whisk
- wire rack
- hand mixer
- microwave
- measuring cup
- tart form

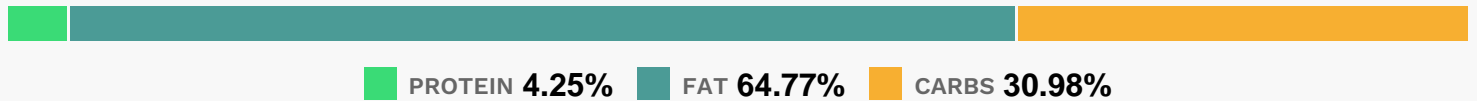
Directions

- Heat oven to 350°F. In food processor, place crust ingredients. Cover; process until soft dough forms.
- Spread dough evenly with fingers on bottom and up side of ungreased 9- or 10-inch tart pan.
- Bake 12 to 15 minutes or until edge begins brown. Cool 5 minutes.
- In small bowl, reserve 3 tablespoonfuls of the chopped chocolate. In 1-cup glass measuring cup, microwave remaining chocolate uncovered on High about 45 seconds; stir until chocolate is melted. Stir in oil.
- Spread mixture over baked crust.
- Place in freezer to cool chocolate.
- Meanwhile, in medium bowl, mix granulated sugar and 2 tablespoons flour; set aside. In 2-cup liquid measuring cup, beat 1 cup whipping cream, the coffee granules, egg and vanilla with

wire whisk until well blended. Beat cream mixture into sugar mixture until well blended.

- Pour over chocolate in pan.
- Bake 35 to 40 minutes or until edge is golden brown and center is set. Cool completely in pan on cooling rack, about 1 hour 30 minutes.
- In medium bowl, beat topping ingredients with electric mixer on medium speed about 2 minutes or until fluffy.
- Spread over top of cooled tart in pan.
- Sprinkle with reserved chopped chocolate.
- Remove side of pan before serving. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:20.59, Glycemic Load:12.54, Inflammation Score:-6, Nutrition Score:6.1052173576925%

Nutrients (% of daily need)

Calories: 407.57kcal (20.38%), Fat: 29.72g (45.72%), Saturated Fat: 14.57g (91.06%), Carbohydrates: 31.98g (10.66%), Net Carbohydrates: 30.91g (11.24%), Sugar: 20.77g (23.07%), Cholesterol: 66.91mg (22.3%), Sodium: 163.36mg (7.1%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Caffeine: 21.21mg (7.07%), Protein: 4.39g (8.78%), Vitamin A: 1054IU (21.08%), Selenium: 8.54µg (12.2%), Vitamin B2: 0.19mg (10.91%), Manganese: 0.22mg (10.82%), Phosphorus: 85.36mg (8.54%), Copper: 0.15mg (7.29%), Vitamin B1: 0.11mg (7.16%), Iron: 1.28mg (7.11%), Folate: 26.06µg (6.51%), Magnesium: 25.09mg (6.27%), Vitamin E: 0.89mg (5.95%), Calcium: 51.23mg (5.12%), Vitamin B3: 0.93mg (4.64%), Fiber: 1.07g (4.28%), Potassium: 143.62mg (4.1%), Vitamin D: 0.55µg (3.66%), Zinc: 0.55mg (3.66%), Vitamin K: 3.46µg (3.3%), Vitamin B5: 0.33mg (3.28%), Vitamin B12: 0.15µg (2.47%), Vitamin B6: 0.04mg (1.83%)