

Macadamia Nut Tart

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Ingredients:

1 Cup all purpose flour
½ Cup butter, cubed
3 oz cream cheese, cubed
⅛ Tsp salt
1 ¾ Cup sugar
¾ Cup water
½ Tsp lemon juice
⅓ Cup heavy whipping cream
¾ Cup butter
1 Cup dry roasted macadamia nuts (coarsely chopped)
Whipped Cream (optional)

Directions:

1. Process first 4 ingredients in a food processor until dough forms a ball.
2. Roll into a 12 inch circle.
3. Place dough in 10 inch tart pan, trim edges, leaving a 1 inch overhang.
4. Fold overhang inside pan, and press against sides, forming a thick edge.
5. Line pastry with aluminum foil. Fill with pie weights or dried beans.
6. Bake at 375 for 18 minutes. Remove from oven, and place on a wire rack to cool.
7. Reduce oven temperature to 350
8. Combine sugar, water, and lemon juice in a medium saucepan.
9. Bring to a boil over medium high heat. Cook, stirring occasionally, 25 minutes or until mixture turns a dark amber color.
10. Remove from heat and carefully stir in cream and butter until smooth.
11. Place nuts in bottom of tart shell.
12. Place tart on a baking sheet.
13. Pour caramel mixture over nuts.
14. Bake at 350 for 15 minutes.
15. Remove tart from oven and place on a wire rack.
16. Cool completely. Serve with whipped cream.