Macadamia Nut Tart

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Ingredients:

- 1 Cup all purpose flour
- ½ Cup butter, cubed
- 3 oz cream cheese, cubed
- 1/8 Tsp salt
- 1 3/4 Cup sugar
- 3/4 Cup water
- ½ Tsp lemon juice
- 1/₃ Cup heavy whipping cream
- 3/4 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.