

Chocolate Drizzle Pecan Pie Tart

Printer-Friendly Version

Ingredients:

For the Crust:

1 stick cold butter, cubed (place back in fridge until ready to be used)

1 ¼ cups all purpose flour (a little more, if needed)

½ tsp. salt

½ cup ice water, divided

For the Filling:

3 eggs

1 cup sugar

1 cup Karo dark corn syrup

2 Tbsp. butter, melted

1 Tbsp. vanilla extract

2 cups pecans, chopped or halved

1 oz semi-sweet chocolate, chopped

Directions:

Preheat the oven to 350 degrees and lightly spray a 9-inch tart pan with a nonstick cooking spray (I use Pam).

To Make the Crust:

In the bowl of a food processor, add the flour, butter, salt, and 2 Tbsp. ice water. Process the ingredients together until the mixture looks like course meal. Continue to add 1 Tbsp. of ice water until the mixture comes together and forms a ball. (If you accidentally add too much water, just add in some more flour) Place the ball of dough onto a lightly floured piece of parchment paper and flatten in the shape of a circle. Place another piece of parchment paper on top of the dough and then wrap up tightly and place in the refrigerator for around 45 minutes.

Once the dough has been chilled, remove from the refrigerator and roll the dough out between the two pieces of parchment paper. Transfer the dough into a 9-inch tart pan and press it into the fluted edges and bottom.

To Make the Filling:

In a medium bowl, slightly beat the eggs. Add in the sugar, dark corn syrup, butter, and vanilla. Stir together until well blended. Distribute the pecans evenly within the tart shell. Slowly pour the filling over the pecans and place into the oven, once the pecan halves have risen to the top. Bake for 50-55 minutes, or until an inserted knife comes out clean. Let cool on a wire rack.

Melt the chopped chocolate in a microwave safe bowl for 1 minute. Stir around, until it's able to be drizzled over the top of the tart.

