



Brown Butter Pecan Tart

Adapted from Bon Appetit

Serves 12

Crust

3/4 cup unsalted butter
1 1/4 cups all purpose flour
1/4 cup light brown sugar, packed
1/2 teaspoon salt

Filling

1 large egg
1/2 cup light brown sugar, packed
1/2 cup agave syrup
1/4 cup heavy whipping cream
1/4 teaspoon salt
1 cup pecans, toasted, coarsely chopped and cooled

To make the crust: cook butter in heavy small saucepan over medium-high heat until butter is a deep golden brown, about 8 minutes. Watch the butter carefully to make sure it doesn't burn, it can turn on you fast! Remove from heat. Pour melted brown butter into a glass measuring cup and let stand at room temperature until luke warm.

Preheat oven to 375F. Whisk the flour, brown sugar, and salt in medium bowl. Add 1/2 cup of the brown butter and mix with a fork until a dough that resembles wet sand forms. Transfer dough to a 9 inch round tart pan with a removable bottom. Using your fingers, press dough evenly onto bottom and sides of the tart pan. Bake crust until it begins to brown, 15 to 18 minutes.

To make the filling: whisk egg and brown sugar in a medium bowl until well blended. Whisk in agave syrup, whipping cream, and salt. Stir in the remaining 1/4 cup brown butter, leaving most of the dark solids in behind. Stir in pecans and then pour filling into the baked pie crust, shaking gently to distribute the pecans.

Bake the tart until the center is almost set (the center will jiggle very slightly), about 25 minutes. Cool on a wire rack and..

Eat it!

