Heidi Lin



The Bella Banana Pudding Tart

A little Southern charm meets French patisserie in this dreamy twist on a classic banana pudding—layers of fresh bananas, silky vanilla bean pastry cream, salted caramel, and vanilla wafers nestle inside a rich chocolate tart shell, topped with billowy whipped cream and chocolate shavings.

Makes 1 8-inch tart. Serves 8.

Ingredients

- 1 recipe pastry cream (recipe below)
- 1 baked and cooled 8-inch chocolate tart shell (recipe below)
- 1 recipe salted caramel sauce (recipe below)
- 3 bananas
- 2 ¼ cups heavy cream, divided
- 2 Tablespoons powdered sugar
- 1 box vanilla wafers
- 1 good quality dark chocolate bar, such as Ghiradelli or Lindt

Instructions

1. To make the tart, first make the pastry cream using the recipe below.
2. While the pastry cream is chilling in the refrigerator, make the chocolate tart shell recipe using the recipe below.
3. While the tart base is baking in the oven, make the salted caramel sauce (recipe below). Cool at room temperature until it has thickened but is slightly warm.
4. Once caramel sauce has set and the tart shell has cooled, whip 1 ½ cups heavy cream until it reaches soft peaks. Gently fold it into pastry cream.
5. Spread ¼ cup of caramel on the bottom of the shell, making sure to spread it evenly.
6. Place sliced bananas symmetrically on top of the caramel until the entire base is covered.
7. Spread ½ cup whipped pastry cream on top of the bananas, making sure it is spread evenly all the way to the sides.
8. Place vanilla wafers symmetrically on top of the pastry cream in one even layer.
9. Drizzle caramel sauce on top of the pastry cream. Repeat the layers, starting with the sliced bananas, followed by the pastry cream, and ending with the vanilla wafers.
10. Spread ½ cup of the whipped pastry cream evenly on top of the vanilla wafers.
11. Chill, well covered, in the refrigerator for 4 hours or overnight.
12. When ready to serve, whip ¾ cup heavy cream and 2 Tablespoons powdered sugar until the cream is fluffy and holds a firm peak. Be careful not to overwhip or it will turn grainy. Pile the whipped cream on top of the pie and make decorative swirls.

13. Using a vegetable peeler, shave pieces off a chocolate bar on top of the pie. Serve and enjoy!
14. Leftovers can be stored in the refrigerator well covered for up to 2 days.

Pastry Cream

Ingredients

- 1 ¼ cups milk
- ½ cup granulated sugar
- 2 Tablespoons cornstarch
- ½ teaspoon salt
- 4 large egg yolks
- 1 teaspoon vanilla extract

Instructions

1. Heat the milk in a saucepan until it is hot and just starting to simmer.
2. In a small bowl, whisk together the granulated sugar, cornstarch, and kosher salt, then whisk that mixture into the egg yolks until smooth.
3. Slowly pour the hot milk into the egg mixture while whisking constantly. Return the mixture to the saucepan and cook over medium heat, whisking vigorously for about 3 minutes until it thickens and boils for 10 seconds.
4. Press the mixture through a fine-mesh sieve into a clean bowl. Stir in the vanilla extract. Press a piece of plastic wrap directly onto the surface of the pastry cream to prevent a skin from forming, and refrigerate for at least 4 hours (or up to 3 days) before using.

Chocolate Tart Crust

Ingredients

- ¾ cup powdered sugar
- 2 cups all-purpose flour
- ⅓ cup unsweetened cocoa powder
- Pinch of salt
- ½ cup (1 stick) cold unsalted butter, cubed
- 1 large egg

Instructions

1. Whisk together the powdered sugar, flour, cocoa powder, and salt in a large bowl.

2. Add the cold, cubed butter and work it into the dry ingredients with your fingertips until the mixture resembles sand.
3. Mix in the egg until the dough begins to come together. Gently knead a few times until smooth. Avoid overworking the dough and do not add any more liquid. It will come together, I promise!
4. Roll out between 2 silicone mats or plastic wrap until is is ⅛ inch thick. Refrigerate for at least 1 hour.
5. Once chilled, fit it into your tart pan, gently pressing it into the edges. Trim away excess dough and prick the base with a fork.
6. Place the shaped tart shell in the freezer for 15–20 minutes while preheating the oven to 350°F.
7. Line the shell with parchment paper and fill with pie weights or dried beans. Bake for 15 minutes, remove the weights and parchment, then bake for another 5–10 minutes, until the crust looks dry and set. Cool completely before filling.

Salted Caramel Sauce

Yield: About 2 cups

Ingredients

- 1¾ cups granulated sugar
- ½ cup water
- ¼ cup light corn syrup
- 1 cup heavy whipping cream
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

1. In a large, heavy-bottomed saucepan, combine the sugar, water, and corn syrup. Heat over medium-high until the sugar dissolves.
2. Continue cooking without stirring until the mixture turns a deep amber color. Watch closely, as caramel can burn quickly.
3. Remove the pan from the heat. Carefully and slowly whisk in the heavy cream; the caramel will bubble vigorously.
4. Stir in the vanilla and salt until smooth. If the caramel hardens when you add the cream, return the pan to low heat and stir until it dissolves. Let the sauce cool before using. It will thicken as it cools.

Butterbeer Tart

Nicholas Williamson



Makes one 10-inch tart · 12 servings · Serving size: 1/12 tart

Pâte Sucrée

169.5 g Unsalted butter, softened
75 g Granulated sugar
2.25 g Fine salt
27 g Egg yolks
7.5 g Water
6 g Vanilla extract
270 g All-purpose flour

Filling

382.5 g Whole milk, divided
6 g Powdered gelatin (about 225 Bloom)
64.5 g Granulated sugar
42 g Instant modified cornstarch (cold-swelling)
108 g Egg yolks
213 g Dark brown sugar
85.5 g Unsalted butter
255 g Heavy cream, warmed
2.25 g Fine salt
15 g Vanilla extract
1.875 g Lemon juice
1.8 g Butter extract
1.8 g Rum extract

Whipped Cream

284 g Heavy cream, cold
35 g Powdered sugar
6 g Instant modified cornstarch (cold-swelling)
5 g Vanilla extract
0.6 g Butter extract
0.6 g Rum extract
0.6 g Lemon juice
0.3 g Fine salt

1. Heat the oven to 375°F (350°F convection). Set a 10-inch tart pan on a baking sheet. In a large bowl, beat the butter, sugar and salt until smooth, about 1 minute. Beat in the yolks, water and vanilla. Add the flour and mix on low just until the dough comes together.

2. Roll the dough between parchment to about 1/8 inch thick and line the pan, easing it into the corners without stretching. Prick the base with a fork and freeze for 30 minutes. Line with parchment and fill with pie weights. Bake for 23-26 minutes, until the sides are golden. Remove the weights and parchment; bake for 6-9 minutes longer, until golden and dry. Cool completely.

3. Pour 30 g of the cold milk into a small bowl. Sprinkle the gelatin over it and let stand for 5-10 minutes. In a large bowl, whisk together the granulated sugar and instant modified cornstarch. Whisk in the remaining 352.5 g milk, then the yolks.

4. Cook the brown sugar and butter in a medium, heavy-bottomed saucepan over medium heat for 2-3 minutes, until fragrant and bubbling. Remove from the heat and slowly whisk in the warm cream.

5. Gradually whisk the butterscotch mixture into the milk and yolks. Return to the saucepan and add the salt. Cook over medium-low heat, whisking constantly and scraping the bottom, until the mixture bubbles in the center. Cook for 1 minute more.

6. Remove from the heat. When the bubbling stops, whisk in the softened gelatin until dissolved. Stir in the vanilla, lemon juice, butter extract and rum extract. Do not boil again.

7. Pour the filling into the cooled shell, about 3/4 inch deep, leaving room for the cream. Spoon any extra filling into dessert cups. Refrigerate for at least 8 hours or overnight, until thoroughly chilled and set.

8. For the topping, pour the cream into a chilled large bowl. Mix the powdered sugar and instant modified cornstarch in a small bowl. Whip the cream to soft peaks. Gradually add the sugar mixture, then the vanilla, butter extract, rum extract, lemon juice and salt. Whip to medium-stiff peaks.

9. Pipe 12 small dollops around the edge of the tart, leaving the center visible and keeping the cream below the rim. Serve chilled, cut into 12 equal slices.

10. Keep refrigerated at 40°F (4°C) or colder until serving.

Crust adapted from King Arthur Baking's Pâte Sucrée (Sweet Pastry Dough).

Claire Lankford

2ND Amateur

The Root of All Decadence: A Fancy Carrot Cake Inspired Tart

Pinkies out with this carrot cake inspired tart, layered with a flaky pecan crust, carrot pineapple curd, carrot cake, pecan crunch and piped with a white chocolate cream cheese frosting, with a touch of gold for good measure!

Pecan Tart Crust:	**Carrot Pineapple Curd:**	**Carrot Cake:**	**Pecan Crunch:**	**White Chocolate Cream Cheese Frosting:**
2 c all-purpose flour (plus extra for rolling)	½ c carrot/ginger juice	¾ c all-purpose flour	100 g good white chocolate, chopped	6 oz cream cheese, softened
½ c ground toasted pecans	¼ c pineapple juice	¼ tsp salt	1 c rice cereal or crushed waffle cones	4 T butter, softened
½ c powdered sugar	1 c granulated sugar	½ tsp ground cinnamon	¼ c finely chopped toasted pecans	6 oz good white chocolate, chopped
¼ tsp salt	2 eggs + 2 egg yolks	¼ tsp ground ginger		1 T sour cream
10 T butter, cold, cut into small cubes	6 T butter, softened	4 T butter, softened		½ tsp vanilla paste
1 egg, beaten	1 tsp cornstarch	¼ c packed brown sugar		
	Pinch of salt	¼ c granulated sugar		
		1 large egg, beaten		
		2 medium carrots, grated		
		¼ c buttermilk		

Make the crust:

- Mix flour, nuts, powdered sugar and salt in a food processor. Add the butter in and pulse until it resembles a chunky sandy texture. Add egg and pulse until evenly distributed.
- Divide dough in half (save one for another tart!) Form into rectangle, wrap each in plastic wrap and refrigerate 2-3 hours (or overnight)
- Let the dough rest at room temperature ~30 minutes (cold but soft enough to roll out). Dust counter and rolling pin with flour. Roll out from the center outwards until slightly larger than the tart pan (will have overhang) Dough should be thin (⅛") Lay the dough in the tart pan and press firmly in with your fingers. Use a small paring knife to cut off excess on top so you have a clean edge. Refrigerate.
- Preheat the oven to 350F. After the shell has chilled for ~ 1 hour, prick the bottom with a fork and place on a large cookie sheet. Bake the cold shell for 10-15 minutes until the bottom is lightly golden. Allow to cool while making curd and cake.

Make the carrot curd:

- While the crust chills, make the curd. In a heavy bottom saucepan over medium low heat, combine juice and half of the sugar and bring to a simmer to dissolve the sugar. In another small bowl, whisk together the remaining half of the sugar and the cornstarch to break up any clumps. Add the eggs and egg yolks and salt, whisking to form a smooth paste.
- While whisking, very slowly stream the hot liquid into the egg/sugar mixture. Transfer this back to the saucepan and return to the heat.
- Cook, stirring continually, until the curd begins to thicken and a few bubbles begin to appear on the surface.
- Remove from heat and whisk in the butter until melted and emulsified. Cover with plastic wrap and chill.

Make the cake layer:

- Preheat the oven to 350F. In a bow, whisk together dry ingredients, set aside. In a stand mixer with paddle attachment, add butter and both sugars. Beat until fluffy (2-3 minutes). Scrape sides and add egg. Beat until combined.
- Alternate between dry mixture and buttermilk (dry, wet, dry) until just combined. Fold in carrots.
- Spread a thin layer of the carrot/pineapple curd in the bottom of the cooled tart shell. Spoon over cake batter so it comes just halfway to top of the crust.
- Bake until a toothpick comes out clean, 20-30 minutes. Let cool to room temperature. If cake is puffed above crust, take the back of a rubber spatula or spoon and lightly press down so there is a slight indentation for extra layers (cake layer will be a little dense)

Make the pecan crunch layer:

- Gently melt the chocolate in a heatproof bowl over a double boiler or in the microwave in 10 second bursts, stirring between, until smooth. Fold in cereal/waffle cones and ground pecans.
- Thinly spread the mixture over a parchment lined baking sheet in the general shape of the tart (okay if larger). Chill in the refrigerator until hard (20-30 minutes). Cut to size of tart middle (okay if broken)

Make the frosting:

- Gently melt the chocolate in a heatproof bowl over a double boiler or in the microwave in 10 second bursts, stirring between, until mostly melted. Remove and continue stirring until melted. Allow to cool until slightly warm to touch.
- In a mixer with a paddle attachment, beat the cream cheese, butter and sour cream until smooth. Scrape the sides, add the white chocolate and vanilla, beat until smooth. Set aside.

Assemble the tart:

- Once the cake layer has chilled, spread a thin layer of curd on top, then the pecan crunch layer. Decoratively pipe the frosting on top, covering the crunch layer. Optional, but you can use the back of a spoon to make small cups in the frosting and spoon in curd.

Maria Mahrukh



Pumpkin Praline Latte Tart

Ingredients:
Pate Sucree:
8 tablespoons unsalted butter, softened
¼ cup granulated sugar
1 large egg yolk
1 teaspoon vanilla extract
1 teaspoon water
1 ½ cup all-purpose flour
Pumpkin Filling:
7.5 oz pumpkin puree
7 oz condensed milk
1 egg
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
¼ teaspoon salt
Espresso Pecan Praline:
1 tablespoon butter, melted
1 cup chopped pecans
3 tablespoons light brown sugar, packed
1 tablespoon maple syrup
1 tablespoon instant espresso
1 teaspoon vanilla extract
1/8 teaspoon salt
1 tablespoon granulated sugar
Maldon salt, for garnish

To make the dough: In the bowl of a stand mixer fitted with the flat beater attachment or working in a large bowl with an electric hand mixer, combine the butter, sugar, and salt on medium speed until smooth, about 1 minute.

Scrape down the bowl, then add the egg yolk, vanilla, and water and mix until well combined, about 1 minute.

Scrape down the bowl, add the flour, and mix on low speed until large clumps of dough form, about 1 more minute.

To press in the dough: Transfer the dough to a 8" tart pan with a removable bottom. Gently press the dough into an even layer around the rim of the pan, then use the pads of your fingers to press it into an even layer across the bottom. Prick the dough all over with a fork, then lightly cover and transfer to the freezer for 30 minutes.

While the dough freezes, preheat the oven to 375°F with a rack in the center.

To bake the dough: Spray a large piece of aluminum foil with nonstick spray. Place the foil, sprayed-side down, into the pan with the frozen tart dough, then fill the pan to the brim with pie weights, dried beans, or granulated sugar.

Transfer to the oven and bake the tart dough, still on the baking sheet, for 23 to 26 minutes, until the sides are golden and the foil comes off cleanly, without peeling away the bottom crust. Remove the baking sheet from the oven and carefully remove the foil and weights.

For the filling:

While the tart shell is baking, make the pumpkin filling by whisking together all the filling ingredients in a medium-sized bowl until nice and smooth.

When the tart shell is finished pre-baking, leave it right on the sheet pan and fill it with the pumpkin mixture, almost to the top. If you have a little leftover filling, you can make a small crust-less treat in a ramekin that's been sprayed with non-stick spray.

Return the sheet pan to the oven and bake for 30 minutes.

After 30 minutes, remove the tart (of the sheet pan) from the oven and sprinkle the praline topping

Sprinkle with the tablespoon of granulated or cane sugar. Return the tart to the oven and bake for another 10 minutes.

Sprinkle with flaky sea salt and allow the tart to cool for 15 minutes in the pan then remove the outer ring of the tart pan and slide the tart onto a wire rack to finish cooling.

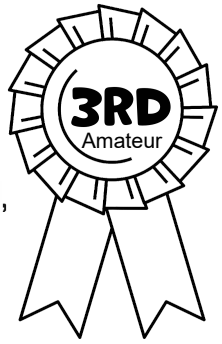
For the praline topping:

While the tart is baking, make the topping. Mix the butter, pecans, brown sugar, maple syrup, vanilla and ⅛ teaspoon salt to the bowl and stir well to combine.

Servings- 8

Recipe adapted from King Arthur Baking, thecafesucrefarine.com, and Eagles Condensed Milk

John Tyler Moore



Electric Raspberry Limeade Tartlets

This modern twist on key lime pie features Biscoff cookie crust, raspberry swirl, homemade whipped cream, and a raspberry rolled in tajin and edible glitter!

Yields: 12 Tartlets Serving size: 1 Tartlet

Ingredients

Crust
8 oz Biscoff Cookies, Crushed
6 Tbsp melted butter

Filling
4 ounces of cream cheese, softened to room temperature
4 large egg yolks
1 14-ounce can sweetened condensed milk
1/2 cup lime juice

Raspberry Puree
8 oz frozen raspberries
½ cup of sugar
¼ cup of water
½ lemon, juiced

Whipped Cream
2 cups of heavy cream
3 tbsp of instant vanilla pudding mix

Preparation

For the puree, heat raspberries, sugar, water, and lemon juice in a saucepan on medium heat and simmer for 5 minutes. Cool for 10 minutes, then blend raspberry mixture and strain through a strainer. Return puree to the sauce pan and heat on medium for another 10 minutes stirring occasionally. Remove from heat and cool to room temperature.

Preheat the oven to 350°F . Line a 12-count muffin pan with silicone liners, spray with cooking spray, Set pans aside.

To make the crust, crush Biscoff cookies in a zipped top bag with a rolling pin. Mix crushed cookies and melted butter in a medium bowl until combined. Press a heaping tablespoon of mixture down into each liner, making sure the crust is compact. Pre-bake the crusts for 5 minutes. Remove from the oven.

To make the filling, in a large bowl use a handheld or stand mixer and beat the cream cheese on high speed until smooth, about 1 minute. Using a silicone spatula, mix in the egg yolks and sweetened condensed milk, once combined, stir in lime juice until mix thickens. Pour the filling evenly into each crust. Add ½ teaspoon of raspberry puree to the top of the mix, swirl with a toothpick. Bake for 15–16 minutes or until the centers of the pies only slightly jiggle. Allow the pies to cool at room temperature in the pan set on a wire rack. Once completely cool, place the pan in the refrigerator for at least 2 hours and up to 1 day.

To make the whipped cream, beat cream and pudding mix on low for 1 minute. Then beat on high for 3-4 minutes or until stiff peaks form.

Once chilled, serve the key lime pies cold with whipped cream and a lime slice if desired. Store leftover pies in the refrigerator for up to 1 week.

Taylor Weber

Cheezy Roasted Tomato Tarts

For the Crust:
1.5 cup Cheeze-It's - crushed fine
.25 cup Melted Butter

Combine and press into 24 mini muffin tins. Refrigerate until ready to use.

For the Filling:
1 pint grape tomatoes - sliced in half
3 shallots - diced
1 Tbls Olive Oil
Salt and pepper - to taste

Roast at 420 for 20 minutes until caramelized. Cool to room temperature. Reserve.

4 oz. Tillamook Extra Sharp Cheddar - Shredded
.25 cup Mayonnaise
.5 cup Bacon Bits
Roasted tomato filling (from above)

Combine all ingredients. Fill each mini muffin tins with a heaping spoonful of the filling. Bake at 420 for 10 minutes.

Jessica Ginsberg

Squeeze the Day

Key Lime Tart

Ingredients

Graham Cracker Crust

- 1 1/2 cups graham cracker crumbs
- 1/2 cup granulated sugar
- 8 tablespoons butter, melted

Key Lime Filling

- 28 oz sweetened condensed milk
- 1/2 cup sour cream
- 3/4 cup key lime juice
- 1/2 cup powdered sugar

Instructions

Graham Cracker Crust

1. Preheat oven to 375°F.
2. Mix graham cracker crumbs, sugar, and melted butter in a small bowl. Press the crumb mixture into an 8–9.5-inch tart pan. Bake for 7 minutes. Cool for at least 10 minutes.

Key Lime Filling

1. Preheat oven to 350°F.
2. Whisk together the sweetened condensed milk, sour cream, lime juice, and powdered sugar in a medium bowl. Pour into the prepared graham cracker crust and bake for 10 minutes.
3. Let the tart cool slightly, then chill for at least 3 hours.

Kristen Chung

Bless Yuzu Tart!

Servings and Serving Size: One eleven-inch tart, serves 10

Ingredient List

Yuzu Pastry Cream Ingredients:

- 1 large egg, at room temperature
- 2 large egg yolks, at room temperature
- ½ cup sugar
- 3 tbsp corn starch
- ⅛ tsp fine sea salt
- ¾ whole milk
- 1 cup heavy whipping cream
- 2 tbsp unsalted butter
- 4 tbsp pure yuzu juice
- 1-2 tsp finely grated lemon zest

Tart Crust Ingredients

- 10 Tbsp unsalted butter, softened to room temperature
- ⅓ cup granulated sugar
- ⅓ tsp salt
- 1 tbsp Blood orange zest
- 1 large egg yolk, at room temperature
- 1 tsp vanilla extract
- 1 ½ cup all-purpose flour, spooned and leveled

Fruit Toppings:

- *1 cup Strawberries, cut in half & washed*
- *1 cup Blackberries, washed*
- *1 cup Raspberries, washed*
- *1 cup Blueberries, washed*

Yuzu Glaze Ingredients:

- ⅓ cup Yuzu Marmalade
- 1 Tbsp water

Instructions:

1. Make pastry cream per directions below
2. Make the tart crust recipe per directions below
3. Fill the tart crust with the chilled pastry cream
4. Arrange the fruit toppings on top of pastry cream (amount of fruit dependent on design)
5. Microwave ⅓ yuzu marmalade with 1 tbsp water, apply yuzu glaze with pastry brush
6. Serve immediately or store in the fridge for up to 3 days

Pastry Cream Instructions

1. Rub lemon zest into the sugar with fingertips
2. In a medium heatproof bowl, whisk the whole egg, egg yolk, zest-infused sugar, cornstarch and salt until completely smooth and lightened in color (~2 minutes)
3. Heat the milk, heavy cream, and butter in a large saucepan until steaming and just beginning to simmer. Once it starts to boil, remove from heat
4. While whisking the egg mixture constantly, slowly drizzle in ⅓ of the hot milk mixture to prevent the eggs from scrambling
5. Pour the warm egg mixture back into the saucepan with the remaining milk and whisk to combine. Set over medium heat and whisk constantly until thickened, about 2 minutes. Stop mixing for 20 seconds and once you see it starts to boil, reduce the heat to keep it at a very low boil and continue whisking vigorously for 1 minute. Once it's done, the cream should be thickened, smooth, and glossy.
6. Pass the cream through a fine-mesh sieve into a small, shallow, clean dish
7. Let the pastry cream cool until 120° F
8. Whisk in 3 tablespoons of yuzu juice gradually, 1 tablespoon at a time
9. Press plastic wrap directly against the surface of the pastry cream to prevent skin from forming
10. Refrigerate promptly for at least 2 hours until chilled

Tart Crust Instructions

1. Use paddle attachment on the mixer to combine sugar, salt, butter, and blood orange zest. Cream together until combined (~3 minutes)
2. Add egg yolk and vanilla and beat until incorporated. Scrape bowl as needed.
3. Add flour and mix at low speed until the flour is fully incorporated and dough comes together (~1 minute).
4. Transfer the dough to a clean work surface and shape into a flat disk. Press the dough into an 11-inch tart pan until approximately ¼" thick on the bottom and sides of the pan
5. Cover with plastic wrap and freeze for 30 minutes
6. Preheat oven to 350° Fahrenheit.
7. Bake tart in the center of the oven for 25 minutes or until golden brown and transfer to wire rack to cool completely
8. One tart is at room temperature, carefully remove the outer rim by pushing on the base of the mold. To release from the base, carefully insert a knife between the pan and the crust to release, moving around the edges of the pan until the base releases easily.

Katelyn Clay

SOUTHERN GOLD BROWN BUTTER PECAN TART WITH BOURBON PEACHES

Servings: 8
Serving Size: 1 slice (1/8 of a 9-inch tart)

INGREDIENTS

Crust
1 1/4 cups all-purpose flour
1/3 cup powdered sugar
1/4 teaspoon salt
1 stick unsalted butter, cold and cubed
1 large egg yolk
1 tablespoon ice water
1 large egg, beaten (for egg wash)

Mascarpone Layer
2/3 cup mascarpone
2 tablespoons granulated sugar
1 large egg yolk
1 teaspoon lemon zest
1 teaspoon bourbon
1/2 teaspoon vanilla extract
1 pinch salt

Toasted Pecans
2 cups pecan halves, divided (1 1/3 cups to grind, 1/3 cup to chop, 1/3 cup reserved whole for garnish)

Bourbon-Lemon Peaches
1 (29-ounce) can sliced peaches in heavy syrup, drained
1 tablespoon bourbon
1 tablespoon fresh lemon juice

Brown Butter Frangipane
6 tablespoons unsalted butter
1 1/3 cups toasted pecans, finely ground (from above)
2 large eggs
1/4 cup plus 1 teaspoon granulated sugar
2 tablespoons all-purpose flour
1 1/2 tablespoons bourbon
1 teaspoon vanilla extract
1/8 teaspoon salt
1/3 cup toasted pecans, coarsely chopped (from above)

Bourbon Glaze
1/2 cup bourbon
3 tablespoons packed brown sugar
1 tablespoon fresh lemon juice

Garnish
1/3 cup reserved toasted pecan halves (from above)
1 pinch flaky sea salt

PREPARATION METHOD

In a large mixing bowl, whisk together the flour, powdered sugar, and salt. Cut in the cold butter with a pastry cutter or fingertips until the mixture resembles coarse meal with pea-sized pieces of butter. Add the egg yolk and ice water and stir with a fork just until the dough holds together. Flatten into a disc, wrap, and refrigerate at least 1 hour or overnight.

Preheat the oven to 375°F. On a lightly floured surface, roll the dough into a 12-inch round, about 1/8 inch thick. Fit it into a 9-inch tart pan with a removable bottom, trim the excess, and dock the bottom with a fork. Freeze for 15 minutes.

Line the frozen shell with parchment paper and fill with pie weights. Place on a rimmed baking sheet on the lower-middle oven rack and bake for 20 minutes. Remove the weights and parchment, brush the bottom with the beaten egg, and bake 8 to 10 minutes more, until the bottom is dry and golden. Shield the rim with foil or a pie shield if it browns too quickly. Cool completely on a wire rack. Reduce the oven temperature to 325°F.

In a medium mixing bowl, whisk the mascarpone, granulated sugar, egg yolk, lemon zest, bourbon, vanilla, and salt until smooth. Spread evenly over the cooled shell. Bake for about 10 minutes, until the edges are set and the center jiggles slightly. Cool on a wire rack at least 20 minutes.

While the mascarpone layer bakes, spread the pecans on a rimmed baking sheet and toast on the lower rack for 10 to 12 minutes, stirring once, until fragrant. Cool completely. Finely grind 1 1/3 cups in a food processor, coarsely chop 1/3 cup, and set aside the remaining 1/3 cup whole for garnish.

In a medium mixing bowl, gently toss the drained peaches with the bourbon and lemon juice. Let stand 20 to 30 minutes, stirring once. Drain well, discarding the liquid, and pat the slices dry with paper towels.

In a 10-inch light-colored skillet, melt the butter over medium heat, swirling often, for 5 to 6 minutes, until deep amber with brown flecks on the bottom and a nutty aroma. Immediately pour into a small heatproof bowl and cool about 10 minutes, until warm but still liquid.

In a large mixing bowl, whisk the brown butter, ground pecans, eggs, granulated sugar, flour, bourbon, vanilla, and salt until smooth. Fold in the chopped pecans.

Increase the oven temperature to 335°F. Spread the frangipane over the mascarpone layer. Arrange the peach slices on top in overlapping concentric rings, pressing in lightly.

Bake on the lower-middle rack for 40 to 45 minutes, until the frangipane is puffed, set, and golden at the edges. A slight jiggle in the very center is fine. Cool on a wire rack for 20 minutes.

While the tart bakes, combine the bourbon and brown sugar in a small saucepan. Simmer over medium heat for 6 to 8 minutes, until reduced to a syrup that coats a spoon. Use caution, as bourbon vapors can ignite over a gas flame. Remove from the heat and stir in the lemon juice.

Brush the glaze over the cooled tart. Scatter the reserved pecan halves over the top and finish with the flaky sea salt. Refrigerate 1 to 2 hours, or overnight, until the mascarpone layer is fully set. Let stand at room temperature 30 to 45 minutes before serving.

Remove the tart from the pan and slice with a sharp knife, wiping the blade clean between cuts. Serve each slice at room temperature on a dessert plate.

Cover and refrigerate leftovers for up to 3 days. Bring to room temperature before serving.

Karen LeRose

Saturday Morning Cartoons and Fruit Cereal Tart

Serving size 1 tart, serves 12

Ingredients:

4 cups Lucky Charms (marshmallows removed)
2 cups Fruit Loops
1¾ cups Fruity Pebbles
2 ½ cups heavy cream
2 cups mascarpone cheese
1 ¼ cups plus 2 tsp sugar, divided
10 tbsp butter (melted), divided
3 oz white chocolate
2 tsp malted milk powder
½ tsp vegetable oil
Pinch of salt

Instructions:

1. Make the tart shells. In a food processor, pulse the lucky charms cereal until finely ground. Add 6 tbsp melted butter, ¼ cups sugar, and a pinch of salt. Process until mixture resembles wet sand. Divide and press into 12 mini tart shells. Chill while preheating the oven to 350 degrees. Bake 10 minutes and remove from oven.
2. Make the fruit cereal streusel. In a large bowl, toss ¾ fruity pebbles cereal, fruit loops, 4 tbsp melted butter, malted milk powder, and 2 tsp sugar. Bake for 15 minutes, stirring once. Remove from oven and transfer to a large bowl. Melt white chocolate. Add vegetable oil and mix well. Pour over cereal mixture and mix to combine. Spread onto a baking sheet and allow to cool completely.
3. Make the fruit cereal cream. Combine 1 cup crushed fruity pebbles and 1 ½ cups heavy cream in a medium sauce pan. Bring to a boil, cover, and remove from the heat. Let sit for 10 minutes. Strain out the cereal and add 1 cup of sugar. Stir to dissolve. Add remaining heavy cream. Chill for 2 hours.
4. Assemble the tart. In a stand mixer at medium-high, whisk fruit cereal cream and mascarpone cheese for 3-5 minutes. Spread into the tart shell and chill for 4 hours, or overnight. Before serving the tart, arrange the streusel on top of the filling. Serve with a white chocolate fruity pebbles spoon (optional).

Jennifer Currie

Bless Your Apple Pear Tart

A beautiful *and* delicious apple & pear tart.

Ingredients:

- 1 sheet of puff pastry
- 2 medium apples (Granny Smith or Honeycrisp)
- 2 medium red pears
- 1 Tbsp lemon juice
- 1/3 cup of brown sugar
- 1 tsp cinnamon
- 1 tsp all spice
- 1 tsp nutmeg
- 2 Tbsp butter – cut in tiny pieces
- 1 beaten egg – for brushing the edges of pastry
- 2 Tbsp honey

Directions:

1. Preheat oven to 400 degrees.
2. Unroll pastry sheet and press it into the bottom and sides of tart pan. Prick bottom with a fork.
3. In a Ziploc bag, toss the fruit with lemon juice. Add brown sugar and spices. Toss to coat well.
4. Arrange the apples and pears, alternating and overlapping in the pastry. Dot with butter. Brush the pastry edges with the egg wash.
5. Bake in oven for 30 minutes – until pastry is golden brown and fruit is soft.
6. Brush tops of tart with honey.
7. I also prepared individual tarts. Follow same steps (after cutting pastry to fit individual pans)

"Zest in Show" Citrus Tart

Bless your tart, and bless North Carolina weather! With winter's ginger spice and summer's sunny lemon, this dessert celebrates a fall where you might need a coat at breakfast and flip-flops by supper.

Serving size: 1 slice
Yield: 10 servings

Gingersnap Crust

Ingredients

- 14–16 gingersnap cookies (recipe below)
- 2 tablespoons granulated sugar
- Pinch of salt
- 6 tablespoons unsalted butter, melted

Instructions

1. Preheat the oven to 350°F.
2. Using a rolling pin, crush the gingersnaps into fine, sandy crumbs.
3. In a small bowl, combine the gingersnap crumbs, sugar, and salt.
4. Add the melted butter and mix until evenly combined.
5. Firmly press the mixture into the bottom and up the sides of a tart pan.
6. Bake for 10 minutes, or until the surface appears matte rather than shiny.
7. Allow the crust to cool completely before filling.

Gingersnap Cookies

Yield: 30

Ingredients

- 1 1/2 sticks unsalted butter, at cool room temperature
- 250 g granulated sugar, divided
- 50 g dark brown sugar
- 115 g unsulphured molasses
- 1 large egg
- 286 g all-purpose flour
- 2 teaspoons baking soda

- 1 1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg

Instructions

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, cream the butter, 150 g of the granulated sugar, and the brown sugar on high speed for 5 minutes, or until light and fluffy.
3. Add the molasses and egg. Mix until combined.
4. Add the flour, baking soda, ginger, cinnamon, salt, cloves, and nutmeg. Mix until just combined.
5. Scoop the dough into 1/2-tablespoon portions and roll each portion into a ball. Roll the dough balls in the remaining 100 g of granulated sugar.
6. Arrange the dough balls on the prepared baking sheet, leaving space between them.
7. Bake for 18 minutes. For crisp, snappy cookies, bake until fully set and crisp.
8. Allow the cookies to cool completely before using them to make the crust.

Citrus Curd Cream

Adapted from The Boy Who Bakes blog

Ingredients

- 152 g granulated sugar
- Zest of 1 1/2 lemons
- Zest of 1 orange
- 75 mL lemon juice
- 75 mL orange juice
- 2 large eggs
- 2 large egg yolks
- 1 cup unsalted butter, diced and softened

Instructions

1. In a small bowl, massage the lemon and orange zest into the sugar. Let the mixture sit for 10 minutes.

2. In a heatproof bowl, whisk together the lemon juice, orange juice, eggs, egg yolks, and zest-sugar mixture until combined.

3. Set the bowl over a pot of gently simmering water to create a double boiler. Cook, stirring regularly, until the mixture reaches 170°F and thickens.

4. Once the curd reaches the correct temperature, strain it through a sieve into a tall, wide-mouthed jar or measuring cup.

5. Allow the curd to cool for 10 minutes, or until it reaches approximately 130°F.

6. Using an immersion blender, blend in the softened butter, 2 tablespoons at a time, until smooth. Keep the blender submerged to avoid incorporating air into the mixture.

7. Cover the surface with plastic wrap and refrigerate overnight.

Honey Mascarpone Whipped Cream

Ingredients

- 4 oz mascarpone cheese, softened
- 3 tablespoons honey
- 1 cup cold heavy cream
- 2 Tablespoons powdered sugar
- 1 teaspoon vanilla extract

Instructions

1. In a chilled bowl, beat the mascarpone cheese and honey until smooth.

2. Add the heavy cream, powdered sugar and vanilla extract.

3. Whip until stiff peaks form.

Assembly and Storage

1. Once the citrus curd cream has chilled overnight, spoon it into the cooled gingersnap crust and spread it evenly.

2. Top with the honey mascarpone whipped cream.

3. Slice and serve the same day.

4. Refrigerate any remaining tart in an airtight container for up to 3 days.

Kyle Munn

Red Currant and Fig Tart

Ingredients

- 1 tart crust (see below)
- ¾ cup sugar
- 2 tablespoons instant tapioca, ground
- 1 teaspoon grated orange zest plus 2 tablespoons juice
- ⅛ teaspoon table salt
- 1½ pounds frozen red currants, divided
- 1 pound dried figs, soaked overnight and chopped
- 1 large egg, lightly beaten with 1 tablespoon water

Instructions

1. Roll dough disk into a 12-inch circle on a floured counter. Drape it into tart tin and ease it into the corners, leaving the overhang in place. Cover loosely and chill until firm, about 30 minutes.
2. In a large bowl, whisk together the sugar, tapioca, orange zest, and salt. In a large saucepan over medium-high heat, bring 1 pound of the currants to a simmer. Take the pan off the heat and mash the currants coarsely, then return to a simmer and cook until softened, about 3 minutes.
3. Set a fine-mesh strainer over the sugar bowl and push the cooked currants through, pressing hard to get out as much juice and pulp as you can. Discard the solids. Stir in the figs, orange juice, and remaining currants, and let sit 15 minutes. Spread into the dough-lined plate.
4. Trim the overhang to ½ inch past the lip of the plate. If the dough is very soft, chill 10 minutes. Brush with the egg wash.
5. Set the tart on a foil-lined rimmed baking sheet and bake at 400°F until light golden, 20 to 25 minutes. Lower the oven to 350°F, rotate the sheet, and bake until the juices bubble and the crust is deep golden brown, 30 to 50 minutes more. Cool on a wire rack until the filling sets, about 6 hours, then serve.

Tart Crust

Ingredients

- 1 egg yolk

- 2 tablespoons heavy cream
- 1 teaspoon vanilla extract
- 1 ¼ cup flour
- 1/3 cup sugar
- ¼ teaspoon salt
- ½ cup unsalted butter, cold and cut into ½" cubes

Instructions

1. In a small bowl, whisk together egg yolk, heavy cream, and vanilla.
2. In a large bowl, whisk together flour, sugar, and salt.
3. Using a pastry cutter, cut the butter into the flour mixture until it looks like coarse cornmeal.
4. Add the egg mixture and blend with a fork until the dough just pulls together.
5. Transfer the dough to a lightly floured surface, gather into a ball, and then flatten into a disk. Wrap in plastic wrap and chill for at least an hour.

Mary Doherty

CHOCOLATE LOVERS RASPBERRY TARTS

Lots to love...a delicate sweet chocolate pastry crust filled with a creamy raspberry white chocolate filling topped with fresh raspberries and a white chocolate drizzle.

Sweet Chocolate Tart Dough
(adapted from Molly J Wilk)

Makes enough for six 4" tart shells

155 grams all purpose flour
60 grams powdered sugar
15 grams unsweetened cocoa powder
15 grams grams almond flour
1/8 teaspoon salt
100 grams unsalted cold butter, cubed
25 grams large egg
3/4 teaspoon vanilla bean paste
1/2 teaspoon water

1. Using a stand mixer with the paddle attachment, mix together the flour, powdered sugar, cocoa powder, almond flour, salt and cold butter on low speed until it looks sandy (about 5 minutes.

2. Beat together the eggs, vanilla bean paste, and water, then add to the mixer. Mix on low speed until the dough comes together, taking care not to over mix.

3. Wrap dough in plastic wrap and chill for at least 45 minutes. Roll out dough to about 1/8" thickness, cut to shape and line tart pans. Dock the dough and chill for 20-30 minutes.

4. To blind bake, preheat oven to 325 then bake 25-30 minutes. Cool completely then fill and decorate.

Raspberry White Chocolate Filling
(adapted from Pillsbury)

1 cup whipping cream, whipped
8 ounces white chocolate baking squares (divided)
3 tablespoons milk
5 ounces cream cheese, softened
1/2 cup raspberry powdered sugar
1 teaspoon grated orange peel (or to taste)
1-2 cups fresh raspberries

Directions

1. In medium bowl, whip whipping cream and set aside. In small microwave safe bowl, melt 6 ounces of the white chocolate and the milk (reserving 2 ounces of the white chocolate for the drizzle) cool to room temperature.

2. In large bowl, with an electric mixer, beat the cream cheese, raspberry powdered sugar and orange peel on low speed until smooth. Add and beat in the cooled white chocolate. Fold in the whipped cream. Spread filling into the cooled tart shells. Top with fresh raspberries.

3. Melt the remaining 2 ounces of white chocolate with a splash of milk in a microwave safe bowl, mix until smooth, drizzle over each individual tart. Chill for about 2 hours or until set.

Dina Schweisthal

Caramel Kisses & Pumpkin Wishes

Pumpkin spice tart with a Biscoff cookie tart crust, a hidden layer of salted caramel, and vanilla whipped cream

Pumpkin Pie Tart

Ingredients
1 cup 100% pumpkin puree (not pumpkin pie filling)
2 eggs
½ cup heavy cream
2 tsp pumpkin spice
¼ cup brown sugar

Directions
1. Preheat oven to 375 °F
2. In a medium bowl whisk together pumpkin puree, eggs, heavy cream, pumpkin spice and brown sugar
3. Line the bottom of each tart with salted caramel sauce
4. Pour in the pumpkin filling with a little room at the top
5. Place tarts in the oven and bake for 20-25 until filling is set and slightly puffy
6. Let cool and top with whipped cream!

Tart Dough

Ingredients:
1 ½ sticks butter, room temperature
½ cup sugar
½ tsp pure vanilla
1 ¾ cups all-purpose flour
3 biscoff cookies (crumbled)
1 tsp salt

Directions:
1. Place the butter and sugar in the stand mixer bowl with the paddle attachment and cream together on medium speed until fluffy & light (around 4 minutes)
2. Reduce the mixer speed to low and add vanilla, flour, biscoff cookies, & salt. Scrape down the sides of the bowl as needed, until incorporated 3-5 minutes.
3. Break down into smaller pieces, press into tart pan with a removable bottom. Score with a fork at the bottom of each tart. Refrigerate for 30 minutes before baking.

Salted Caramel Sauce

Ingredients:
1 cup sugar
6 tbsp unsalted butter cut into 6 pieces
½ cup heavy cream
1 tsp pure vanilla
1 tsp salt

Directions:

1. Heat the sugar in a sauce pan over medium heat and stir with a rubber spatula until sugar is liquified and amber in color
2. Once sugar is completely melted, add butter and stir until dissolved
3. Slowly add in heavy cream, vanilla, and salt and heat for 1 minute
4. Remove from heat

Whipped Cream

2 cups heavy cream
¾ cups confectioners sugar
1 tbsp pure vanilla

Directions:

1. In a stand mixer add the heavy cream and vanilla
2. Turn on mixer and start low setting
3. Slowly add in confectioners sugar and mix on high until fluffy

Virginia Kase

Southern Taste of Ever After

Southern Peach & Honey Mascarpone Mini Tartlets sprinkled with candied lemon peel cubes and pecans. Garnished with mint and an edible butterfly paper wafer.

Servings: 12

Serving Size: 1 tartlet

Tart Crust Ingredients:

1 1/2 cups of all-purpose flour

½ cup of cold unsalted butter, cubed

¼ cup cold water

Dash of salt

Dash of sugar

Filling:

8 oz mascarpone cheese, room temperature

4 oz cream cheese, softened

¼ cup local honey

2 tbsp powdered sugar

1 tbsp lemon juice

1 tsp vanilla extract

1 tsp fresh lemon zest

Pinch of salt

Peach Topping:

3 ripe peaches thinly sliced

2 tbsp honey

1 tbsp peach preserves

1 tsp lemon juice

Tiny pinch of cinnamon

Tiny pinch of flakey sea salt

Garnish:

Toasted sliced almonds or chopped pecans

Fresh mint

Edible flowers

Candied lemon zest

Directions:

1) Heat the oven to 350 degrees. Mix flour, sugar and salt. Cut the butter into cubes and mix until crumbly. Pulse for 15 seconds. Add ice water and pulse again briefly while looking for crumbly texture. Roll dough into a disk. Place dough on a piece of plastic wrap. Lay another piece of plastic wrap on top of the dough. Roll out with a roller pin to slightly less than ¼ ' thick. Cut dough and fit press into tartlet pans.

Press into 6-8 mini tart pans. Chill for 20 minutes. Dock with a fork. Bake 10-14 minutes. Start checking around 10 minutes. Cool completely.

2) Make the filling. Beat together mascarpone, cream cheese, honey, powdered sugar, vanilla, almond extract, lemon zest and lemon juice. Beat until smooth and fluffy. Spread evenly into the cooled tart shell.

3) Prepare the peaches. Warm together the honey, peach preserves, salt, cinnamon and lemon juice. Mix until smooth and brush lightly over the peach slices.

4) Arrange the peach slices in overlapping circles starting from the outside edge and working inward. Brush with any remaining glaze. Sprinkle with toasted almonds or candied pecans. Tiny mint leaves or edible flowers. Refrigerate for at least 2-3 hours before serving.

Store leftovers in air-tight container in the refrigerator. Mini tartlets will last up to 3 days refrigerated however; they are best within the first 1-2 days.

Nate Handley

CHOCO-CHERRY DELIGHT!

Chocolate Cherry Tart, serves up to 8.

Ingredients:

1. Crust

- 1 ¼ cups all-purpose flour
- ⅓ cup powdered sugar
- ¼ tsp salt
- ½ cup (1 stick) unsalted butter, cold and cut into small cubes
- 1 large egg yolk
- 1–2 tbsp ice-cold water

2. Cherry Filling

- 4 cups sweet dark cherries (pitted, fresh or frozen; if using frozen, thaw and drain well)
- 2 tbsp granulated sugar
- 1 tbsp fresh lemon juice
- 3 tbsp cornstarch
- 2 tbsp water

3. Chocolate Ganache

- 8 oz high-quality semi-sweet or dark chocolate (50–70% cacao), finely chopped
- 1 cup heavy cream
- 1 tsp pure vanilla extract

Preparation and Assembly:

Make & Bake the Crust

1. Mix Dry Ingredients: In a food processor (or using a pastry blender in a bowl), combine the flour, powdered sugar, and salt.
2. Cut in Butter: Add the cold, cubed butter and pulse (or cut in) until the mixture resembles coarse meal with pea-sized pieces of butter.

3. Whisk the egg yolk with 1 tablespoon of ice water. Drizzle it over the flour mixture and pulse just until the dough starts to clump together. (If it's too dry, add the second tablespoon of water).
4. Turn the dough out onto a piece of plastic wrap, shape it into a flat disk, wrap tightly, and refrigerate for at least 45 minutes.
5. Roll the chilled dough out on a lightly floured surface into a circle roughly 11 inches wide. Gently transfer it into a 9-inch tart pan with a removable bottom, pressing it into the corners and trimming the edges flush.
6. Preheat your oven to 375°F (190°C). Dock the bottom of the crust a few times with a fork, line it with parchment paper, and fill with pie weights or dried beans. Bake for 15 minutes, then remove the paper and weights and bake for another 8–10 minutes until golden. Let cool completely.

Step 2: Prepare the Cherry Layer

1. Cook Cherries: In a small saucepan over medium heat, combine the pitted cherries, sugar, and lemon juice.
2. Thicken: In a tiny cup, mix the cornstarch and water together until smooth to make a slurry. Stir this into the cherry mixture.
3. Simmer: Cook for 3 to 5 minutes, stirring constantly, until the cherries soften slightly and the juices thicken into a glossy coating.
4. Cool & Layer: Remove from heat and let cool to room temperature. Once cool, spread the cherry mixture evenly over the bottom of the cooled graham cracker crust.

Step 3: Make the Chocolate Ganache

1. Prep Chocolate: Place the finely chopped chocolate, vanilla extract, and pinch of salt into a heatproof bowl.
2. Heat Cream: In a small saucepan, bring the heavy cream just to a simmer over medium heat (bubbles should start forming around the edges; do not bring to a full boil).
3. Pour & Rest: Immediately pour the hot cream over the chopped chocolate. Let it sit undisturbed for 3 to 5 minutes to melt the chocolate evenly.
4. Emulsify: Starting from the center and working outward, whisk gently until the mixture turns smooth, glossy, and completely combined.

Step 4: Assemble & Chill

1. Pour: Carefully pour the warm chocolate ganache over the cherry layer in the tart shell, spreading it gently with a spatula to create an even top.
2. Chill: Transfer the tart to the refrigerator and chill uncovered for at least 2 to 3 hours (or until the ganache is fully set and firm).
3. Serve: Remove the outer ring of the tart pan. Slice using a sharp knife dipped in hot water and wiped dry between cuts for clean lines.

Espresso Mini Tarts

Ashley Boyd

Ingredients

For the tart

- 2 cups finely crushed oreos
- 1 tablespoon sugar
- 2 teaspoons instant espresso powder
- ½ teaspoon salt
- ¼ cup unsalted butter, melted

Filling

- 8oz bittersweet chocolate melted
- 3 eggs
- 1 cup sugar
- 3 tablespoons coffee liqueur
- 1 tablespoon instant espresso powder
- ¼ teaspoon salt
- ½ cup unsalted butter softened
- 1 cup heavy whipping cream

Espresso Whipped Cream

- 1½ cup heavy whipping cream
- 6 tablespoons powdered sugar
- 1 teaspoon instant espresso powder
- ½ teaspoon vanilla extract
- ⅛ teaspoon salt
- 3 tablespoons coffee liqueur

Directions

- In a bowl combine all the tart base ingredients until even moistened.
- Press the mixture firmly into a mini tart pan covering bottom & sides.
- Bake at 350°F for 12-15 minutes, let cool completely.
- Whisk 3 eggs & 1 cup of sugar in a heatproof bowl over simmering water. Whisk until mixture reaches 160°F
- Beat the cooled mixture until thick then add the other filling ingredients: liqueur, espresso, salt, & butter. Then add chocolate and beat until combined
- Whip 1 cup of heavy whipping cream to stiff peaks
- Gently fold into the mocha filling until smooth and fluffy.
- Spread the filling into the cooled tart.
- Beat all the ingredients for the whipped cream in a bowl until medium stiff peaks form.
- Pipe on top of the chilled tart
- Enjoy

James Dyczewski

Golden Harvest Tart

1 Pillsbury pie dough

1 1/2 tsp salt

3/4 cup butter

3/4 cup brown sugar

1/3 cup clover honey

3 tablespoons cream

1 (10 ounce) can mixed nuts

1/4 cup sliced almonds

1/4 cup pistachios

1/4 cup pumpkin seeds

1/4 cup sunflower seeds

1 teaspoon almond extract

1/4 cup orange marmalade

2-3 drops water

Preheat the oven to 350 degrees F. Place pie crust in a greased 9 inch tart pan, sprinkle with 1/2 tsp salt. Line crust with foil and pie weights. Bake 15-20 minutes. Remove foil and weights. Bake until light golden brown, about 8 more minutes. In saucepan, combine butter, brown sugar and honey until butter is melted. Add cream, 1 tsp salt, mix well. Add nuts, seeds and almond extract. Pour filling into pre-baked pie shell and then bake an additional 10 minutes. Cool for 15 mins. While cooling, heat orange marmalade and water for 10-15 seconds until dissolved. Brush tart with marmalade for a glossy finish. Cool completely. Makes 8 slices.

Michelle Mariea

The "Nothing Could Be Finer" Berry Tart

Yield: One 11-inch × 2-inch deep tart pan

Entry Description

A genuine red, white, and blue crowd-pleaser built to celebrate the best of the State Fair. Crisp, golden butter-cookie crust on the bottom holds three distinct homemade layers: a tangy strawberry-rhubarb jam (red), a rich, velvety vanilla cream (white), and a sparkling blueberry mirror glaze on top (blue). It cuts like a dream, pairs sweetness with a bright pop of berry tartness, and proves that when it comes to dessert, nothing could be finer!

Component 1 Golden Butter Cookie Crust

Ingredients

- 2¾ cups (330 g) all-purpose flour
- 1 tbsp (8 g) cornstarch
- ½ tsp fine salt
- ¾ cup (170 g) unsalted butter, cool room temperature
- ½ cup (60 g) powdered sugar
- 1 large egg + 1 yolk
- 1 tsp vanilla extract
- ½ tsp almond extract
- 1–3 tsp heavy cream (only if needed)
- 1 egg white, lightly beaten (for sealing)

Instructions

1. Whisk flour, cornstarch, and salt in a bowl.
2. In a separate bowl, beat butter and powdered sugar just until combined (do not whip until fluffy). Mix in whole egg, egg yolk, and both extracts.
3. Add dry ingredients; mix on low speed until clumps form. If the dough is too crumbly to hold together when squeezed, mix in heavy cream 1 teaspoon at a time (up to 1 tablespoon).
4. Bring dough together gently without kneading. Shape into a flat disk, wrap tightly, and chill 1 hour.
5. Roll dough to 3/16-inch thick on the bottom and ¼-inch thick along the sides. Gently ease into the pan without stretching the walls, leaving a ½-inch overhang above the rim.
6. Chill in the refrigerator for 45–60 minutes, then transfer to the freezer for 20–30 minutes.
7. Preheat oven to 375°F. Line frozen crust snugly with foil, fill to the top with dry rice, and bake 15–18 minutes.
8. Carefully remove foil and rice. Lower oven temperature to 350°F, lightly brush the interior base and walls with beaten egg white, and bake 10–15 minutes longer until golden throughout.
9. Cool completely in the pan. Use a fine serrated knife held flat against the pan rim to trim the overhang flush.

Component 2 Strawberry Rhubarb Jam Red Layer

Ingredients

- 2 cups frozen rhubarb, chopped
- 1½ cups fresh strawberries, chopped
- ½ cup granulated sugar
- 1 tbsp fresh lemon juice
- Pinch of fine salt
- 1½ tbsp cornstarch mixed with 1½ tbsp cold water (slurry)

Instructions

1. Combine rhubarb, strawberries, sugar, lemon juice, and salt in a medium saucepan over medium heat.
2. Cook 8–10 minutes, stirring frequently and lightly mashing the fruit while leaving texture.
3. Stir in cornstarch slurry. Cook at a simmer for 1–2 minutes, stirring constantly, until thick like preserves.
4. Transfer to a container and chill completely in the refrigerator.

Component 3 Velvety Vanilla White Chocolate Cream White Layer

Pastry Cream Base

- 2 cups (480 ml) whole milk
- ½ cup (100 g) granulated sugar, divided
- 5 large egg yolks
- ¼ cup (30 g) cornstarch
- ¼ tsp fine salt
- 4 oz (113 g) high-quality white chocolate, finely chopped
- 2 tbsp (28 g) unsalted butter
- 2 tsp vanilla bean paste or pure vanilla extract

To Finish

- 1 cup (240 ml) cold heavy whipping cream

Instructions

1. Heat milk and ¼ cup sugar in a saucepan over medium heat to 180–185°F (steaming with perimeter bubbles; do not boil).
2. In a bowl, whisk egg yolks, remaining ¼ cup sugar, cornstarch, and salt until smooth.
3. Whisking constantly, slowly pour one-third of the hot milk into the yolks to temper them. Whisk in another splash, then pour the entire tempered mixture back into the saucepan.
4. Cook over medium heat, whisking constantly across bottom and corners. Once large bubbles break the surface, continue cooking and whisking vigorously for 60–90 seconds until thick.
5. Remove from heat. Add chopped white chocolate; let sit 30 seconds, then whisk until melted and smooth. Whisk in butter and vanilla until glossy.
6. Pour into a shallow container, press plastic wrap directly against the surface, and chill at least 4 hours (or overnight) until firm.

7. When ready to assemble, briefly whisk the chilled pastry cream until smooth. Whip cold heavy cream to medium-firm peaks, then fold into the pastry cream in three additions until uniform. Keep chilled.

Component 4 Blueberry Mirror Gelée Blue Layer

Ingredients

- 1½ cups blueberry purée, divided
- 3 tbsp granulated sugar
- ⅛ tsp fine salt
- 2½ tsp unflavored powdered gelatin bloomed in 3 tbsp cold water for 5–10 minutes
- 1½–2 tbsp fresh lemon juice (to taste)
- ½ tsp finely grated lemon zest

Instructions

1. Simmer ¾ cup blueberry purée in a small saucepan over medium-low heat until reduced to ½ cup.
2. Remove from heat; immediately stir in sugar, salt, and bloomed gelatin until dissolved.
3. Stir in remaining ¾ cup uncooked blueberry purée, lemon juice, and lemon zest.
4. Pour through a fine-mesh strainer into a measuring cup. Cool to room temperature (mixture must remain liquid and pourable, not warm).

Assembly and Chilling

1. Red Layer: Spread an even ¼-inch layer of strawberry-rhubarb jam across the bottom of the cooled crust. Chill 15 minutes.
2. White Layer: Spoon the vanilla cream over the jam and smooth gently with an offset spatula, leaving approximately 3/16 inch of space below the pan rim.
3. Set the Cream: Refrigerate the tart for at least 3–4 hours (or overnight) until the cream layer is completely cold and firm to the touch.
4. Blue Layer: Slowly pour the room-temperature blueberry gelée over the chilled cream to a thickness of approximately 3/16 inch.
5. Final Set: Return tart to the refrigerator for at least 4 hours (preferably overnight) until the mirror top is fully set and glassy.

Raspberry Dreams & Autumn Leaves: Chocolate Raspberry Tart

A little taste of autumn, wrapped in chocolate and raspberries. A rich, buttery chocolate cookie crust cradles a silky, ruby-red raspberry custard beneath a cloud of chocolate whipped cream. Fresh raspberries add bursts of bright, sweet-tart flavor, while delicate, handcrafted chocolate leaves in warm fall colors bring the beauty of autumn to every slice. A dreamy combination of rich chocolate, vibrant berries, and seasonal charm.

Yield: 1 (9-inch) tart

Servings: 8

Serving Size: 1 slice (⅛ of tart)

Ingredients

Chocolate Cookie Crust

- 32 chocolate sandwich cookies
- 5 tablespoons unsalted butter, melted

Raspberry Custard

- 2 cups frozen raspberries, thawed
- 1 (14-ounce) can sweetened condensed milk
- 3 large egg yolks
- 1 tablespoon freshly squeezed lemon juice

Chocolate Whipped Cream

- 2 cups cold heavy whipping cream
- ¼ cup granulated sugar
- ¼ cup cocoa powder
- 1 teaspoon pure vanilla extract
- 1 pinch fine sea salt

Autumn Chocolate Leaves and Raspberry Garnish

- 2 cups of assorted autumn-colored chocolate candy melts
- ½ cup fresh raspberries

Directions

Prepare the Chocolate Cookie Crust

1. Preheat the oven to 350°F.
2. Place the chocolate cookies into a food processor and process until finely ground.
3. Transfer the crumbs to a medium mixing bowl. Add the melted butter and stir until evenly combined and the mixture resembles wet sand.
4. Press the mixture firmly and evenly into the bottom and up the sides of a 9-inch springform pan.
5. Bake for 10 minutes. If the crust puffs or shrinks slightly, gently press it back into place using the bottom of a measuring cup.
6. Remove from the oven and allow the crust to cool before adding the filling.

Prepare the Raspberry Custard

1. Place the thawed raspberries into a food processor and blend until smooth.
2. Press the raspberry mixture through a fine-mesh sieve into a large mixing bowl to remove the seeds. Scrape the underside of the sieve to collect the remaining puree. Approximately 1 cup of seedless raspberry puree should remain.
3. Add the sweetened condensed milk, egg yolks, and freshly squeezed lemon juice to the raspberry puree.
4. Whisk thoroughly until the mixture is smooth and evenly combined.
5. Pour the raspberry custard into the cooled chocolate cookie crust and spread evenly.
6. Bake at 350°F for approximately 12–15 minutes, until the edges are set, the surface appears matte, and the center jiggles only slightly.
7. Remove from the oven and allow to cool briefly at room temperature.
8. Transfer to the refrigerator and chill for at least 4 hours, or overnight, until completely set.

Prepare the Autumn Chocolate Leaves

1. Melt the chocolate wafers or candy melts according to package instructions, stirring until smooth.
2. Carefully spoon the melted chocolate into leaf-shaped silicone molds, filling each cavity evenly.
3. Gently tap the molds against the countertop to release trapped air bubbles.
4. Allow the chocolate to set completely according to package instructions.
5. Carefully remove the hardened chocolate leaves from the molds and store in a cool, dry location until ready to decorate.

Prepare the Chocolate Whipped Cream

1. On the day of serving, combine the cold heavy whipping cream, granulated sugar, cocoa powder, vanilla extract, and fine sea salt in a food processor.

2. Process until the mixture thickens into a smooth, fluffy chocolate whipped cream, approximately 2–5 minutes. Monitor closely to avoid overwhipping.
3. Spread the chocolate whipped cream evenly over the chilled raspberry custard, creating soft, decorative swirls across the surface.

Decorate and Serve

1. Gently wash and thoroughly dry the fresh raspberries.
2. Arrange the fresh raspberries over the chocolate whipped cream.
3. Nestle the handcrafted autumn-colored chocolate leaves among the raspberries, creating the appearance of colorful fallen leaves.
4. Keep the finished tart refrigerated until ready to present.
5. Slice the chilled tart into 8 equal portions and serve.
6. Store the finished tart and any leftovers, covered, in the refrigerator.

Recipe adapted from "Buttermilk by Sam".