



Presented by



Chocolate Macadamia Nut Tart with Trefoils® Cookie Crust

Created by Amber Pruett, Publix Aprons®



aprons

Ingredients

- 1 sleeve Trefoils® cookies (approx. 18 cookies)
- $\frac{3}{4}$ c. heavy cream
- $\frac{1}{4}$ c. sugar
- 9 tbsp. unsalted butter, divided
- 1 c. bittersweet chocolate chips
- 2 large eggs
- 1 tbsp. vanilla extract
- $\frac{1}{2}$ c. macadamia nuts



Instructions

1. Set a rack in the lower part of the oven and preheat to 375 degrees. Chop nuts coarsely. Melt 3 tablespoons butter, cut remaining 6 tablespoons butter into cubes.
2. Place cookies in a food processor and pulse into fine crumbs. Place crumbs in a bowl; combine with melted butter. Press firmly into bottom and up sides of a 10-inch removable-bottom tart pan. Chill crust while preparing filling.
3. Combine cream and sugar in a large saucepan; bring to a boil over medium heat, whisking occasionally. Decrease heat to low and add remaining 6 tablespoons cubed butter, stir to melt. Remove pan from heat and add chocolate. Gently shake pan to submerge chocolate and let sit for 2 minutes. Whisk smooth.
4. Meanwhile: whisk eggs with vanilla in a medium bowl; slowly whisk in chocolate mixture. Pour over crust, scatter chopped nuts on top, and gently press into surface of filling. Bake for 20–25 minutes, or until filling is set and slightly puffed. Cool completely on a rack before removing from tart pan. Slice and serve.

Note: This recipe can be prepared in four (4-inch) tart pans and baked for 10–12 minutes.