



Bourbon-Pecan Tart

Makes one ten inch tart

Ingredients

- 3 large eggs
- 1/2 cup (packed) golden brown sugar
- 3/4 cup dark corn syrup
- 3 tablespoons unsalted butter, melted
- 2 tablespoons bourbon
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 cups pecan halves or pieces

Directions

1. Place crust in a 10-inch tart pan with removable bottom; press crust into pan. Trim overhang. Chill crust 30 minutes.
2. Preheat oven to 375°F. Line crust with foil or parchment paper; fill with dried beans. Bake until crust is set and pale golden, about 30 minutes. Remove foil and beans. Bake crust until golden brown, about 10 minutes. Place pan with crust on rimmed baking sheet.
3. Meanwhile, using electric mixer, beat eggs and sugar in medium bowl. Beat in corn syrup. Add butter, bourbon, vanilla, and salt; beat until blended. Stir in pecans.
4. Pour pecan filling into hot crust. Bake until center of filling is set, about 25 minutes. Cool tart on rack for 1 hour; remove pan sides. Serve slightly warm or at room temperature. DO AHEAD: Can be made 8 hours ahead. Re-warm slightly before serving, if desired.

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