



Cranberry Walnut Tarts

Yield: 12 – 4” tartlets

Tart Crust

225 g unsalted butter, softened

85 g sugar

Pinch of salt

½ tsp. Vanilla

75 g eggs, beaten

340 g pastry flour

Cream together the butter, sugar, salt and vanilla until smooth and pale. Add the eggs, a little at a time, beating well after each addition. Add the flour and carefully blend with a scraper until a soft dough forms. Chill until firm. Roll the dough out between two sheets of parchment and cut circles to fit into tart pan. Freeze shells. Bake at 400 degrees in the oven until the edges are set, but the dough is still pale.

Filling

3 large eggs

147 g cup firmly packed brown sugar

216 g light corn syrup

113 g butter; melted and cooled

½ tsp salt

1 tsp vanilla

1 ¼ cups chopped fresh cranberries

141 g walnuts; lightly toasted and then chopped

(These are small tartlets, so the cranberries and walnuts must be chopped small - 1/4”, but they should not be pureed or powdery.)

In a bowl, whisk together the eggs, brown sugar, syrup, butter, salt, and vanilla until mixture is smooth. Stir in cranberries and nuts. Pour into shells. Do not overfill. Bake in the middle of preheated 350 degree deck oven for 10-15 minutes, until golden and filling is set. Cool and serve at room temperature.

Recipe by the School of Hotel, Culinary Arts and Tourism, Schenectady County Community College