

Dark Chocolate Tart

Adapted from recipe found in *People* magazine



Crust:

1 cup flour
¼ cup powdered sugar
6 Tbsp cold butter, cubed

Filling:

¾ cup heavy cream
¼ cup milk
8 oz. bittersweet chocolate,
chopped
1 egg, lightly beaten

For Crust: Preheat oven to 350°. Put flour, powdered sugar and butter in the bowl of a food processor. Process for 10 seconds until it looks like wet crumbs and will hold together when squeezed. If crumbs feel too dry or won't hold together, add another teaspoon of butter and pulse again. Press crumbs into bottom and up sides of 9" tart pan. Bake 12-15 minutes until light golden. Remove from oven and let cool slightly while you make filling.

For Filling: Lower oven temp to 325°. Place chocolate (I used Ghirardelli Bittersweet chocolate chips) in a heat-proof bowl. Pour cream and milk into a 2-cup measuring cup and microwave until it just begins to boil. Pour over chocolate and whisk until smooth. Let cool slightly then whisk in egg. Pour into tart shell and bake 10 minutes. Let cool then chill. Remove from refrigerator about 1 hour before serving.