



# HOME COOKING

*with Cathy*

Well it's that magical time of year again! It's hard to believe that Christmas is only a few weeks away. I have included a recipe for a dessert this month as promised. This Pecan Cranberry Tart just seemed right for Christmas time. Enjoy!

by Cathy Abernethy

HOME PROMOTER  
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## *Pecan Cranberry Tart*

( Serves 8 People )

### *Ingredients:*

#### *Crust:*

- 1 ¼ cups all-purpose flour
- 2 Tbsp. sugar
- ¼ tsp. salt
- ½ cup cold butter, cut into 1 inch cubes
- 1 large egg yolk
- 2 Tbsp. cold water

#### *Filling:*

- 3 large eggs
- 2/3 cup packed brown sugar
- 2/3 cup corn syrup
- ¼ cup butter, melted and cooled
- 1 tsp. vanilla
- ½ tsp. salt
- 1 cup fresh cranberries, roughly chopped
- 1 cup whole pecans, lightly toasted

### *Preparation:*

#### *Crust:*

- Add flour, sugar and salt in a food processor and pulse until just combined. Add the chilled butter and pulse again until the mixture resembles a coarse meal.
- Combine the egg yolk and cold water in a small bowl. Add the mixture to the food processor and pulse just until the dough comes together to form a ball. Do not overwork the dough or it will become tough.
- Remove the dough from the food processor. Roll into a ball and flatten into a disc. Wrap in plastic wrap and refrigerate for 1 hour or up to 1 day.
- On a lightly floured surface, roll out the dough into a 13 inch circle. Fit the dough into a 10-11 inch fluted tart pan with removable bottom. Trim overhang about ¼ inch above rim. Chill for 1 hour.
- Preheat oven to 400 F.
- Line the shell with foil paper. Bake shell in the middle of the oven for 10 minutes. Remove the foil and continue to bake pie shell until it begins to brown on the bottom, 8-10 minutes longer. Remove the shell from the oven and cool on a rack.

#### *Crust:*

- Preheat oven to 350F.
- Using an electric mixer, combine eggs, brown sugar, corn syrup, melted butter, salt and vanilla until smooth. Using a wooden spoon, stir in cranberries and pecans. Pour the filling into the prepared pie shell and bake in the middle of the oven for 40 -45 minutes, or until the tart is golden brown on top.
- Cool completely before serving.
- Note: If the outside crust of the tart is browning too quickly, cover the rim with aluminum foil, leaving the centre exposed.
- Serve with whipped cream or vanilla ice cream.

