

# U.S. Cream Cheese Chocolate Pecan Tart

Rich and creamy, this pecan tart made with U.S. cream cheese also satisfies your chocolate urges.



## INGREDIENTS

(Serves 10 to 12)

### For Pastry Crust

<b>U.S. Butter, unsalted, cold</b>	<b>120g</b>
Flour, all-purpose	180g
Salt	3g
Ice Water	40ml

### For Tart

Pecans, halves, roughly chopped	200g
Eggs, large	3
<b>U.S. Cream Cheese, softened</b>	<b>230g</b>
Brown Sugar	200g
Vanilla Extract	10ml
Corn Syrup, light	240ml
<b>U.S. Butter, unsalted, melted</b>	<b>60g</b>
Salt	3g
Chocolate, semi-sweet, melted	115g

## NUTRITIONAL CONTENT

Per 100g

<b>Calories</b>	kcal
<b>Total Fat</b>	14g
Saturated Fat	8g
Trans Fat	1g
Cholesterol	40mg
<b>Total Carbohydrates</b>	34g
Dietary Fiber	1g
Sugars	3g
<b>Protein</b>	10g
Calcium	279mg
Magnesium	15mg
Phosphorus	182mg
Potassium	62mg
Sodium	578mg
Iron	2mg
Vitamin A	431IU
Vitamin C	0mg

## PREPARATION

*For Pastry Crust*

1. **Cut butter into small cubes and place into medium bowl.**
2. **Add flour and salt. Using a pastry blender or food processor, blend together until crumbly.**
3. **Add ice water a bit at a time until dough forms. Roll into a ball, cover and refrigerate for an hour.**
4. **With a floured rolling pin on a lightly floured surface, roll out dough thinly into a large circle of about 32cm.**
5. **Gently fold over and place on 24cm tart pan and press to form sides and even out the top. Cover and keep cool until filled.**

*For Tart*

1. **Preheat oven to 175°C (350°F).**
2. **Lay out pecans on baking sheet and toast pecans for 5 minutes. Let cool.**
3. **In a medium bowl or mixer, whisk eggs until lightly beaten.**
4. **Add cream cheese, brown sugar, and blend together.**
5. **Add remaining ingredients and mix until incorporated.**
6. **Pour filling into chilled tart shell and bake for 45-55 minutes, until center is just set. Let cool to room temperature before serving.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.