

Cranberry Mocha Walnut Truffle Tart

Crust:

½ cup butter, softened
¼ cup granulated sugar
1 large eggs
1 1/3 cups all-purpose flour
½ cup ground walnuts
1 teaspoon vanilla extract

Filling:

2 Tablespoons instant coffee granules
1 Tablespoon warm water
1 (14-ounce) can Sweetened Condensed Milk
2 large egg
1 cup Mini Semi-Sweet Chocolate Chips
½ cup dried cranberries
1 teaspoon vanilla extract
1/8 teaspoon salt

Topping:

1 cup Mini Semi-Sweet Chocolate Chips
¾ cup coarsely chopped walnut pieces

Crust:

1. Preheat oven to 350 degrees F.
2. In a 2-quart mixing bowl beat butter and granulated sugar until fluffy; beat in 1 egg.
3. In a separate 2-quart mixing bowl stir together flour, ground walnuts, and vanilla gradually beat into butter mixture, beating until well blended.
4. Press mixture onto bottom and up the sides of an 11-inch round tart pan with removable bottom or a 10-inch spring form pan.
5. Place tart pan on baking sheet lined with foil for additional support. Bake 15 minutes.

Filling:

1. In a 2-quart saucepan dissolve 2 Tablespoons coffee granules and 1 Tablespoons warm water.
2. Gradually stir in sweetened condensed milk; add 1 cup chocolate chips.
3. Heat over low heat, stirring constantly until chips are melted and mixture is well blended.
4. Remove from heat. Beat in 2 eggs, vanilla and salt, blending well.
5. Spread in the partially baked crust.

Topping:

1. Sprinkle chips and chopped walnuts over tart surface.
2. Bake 25 to 30 minutes or until the filling is set and small cracks start to appear along the outer edge.
3. Cool completely in pan on wire rack. Expedite cooling by placing in a refrigerator or freezer.

Glaze:

1. In a 1-quart saucepan place 2 tablespoons of chocolate chips and 1 Tablespoons of whipping cream over low heat. Stir until chips are melted and smooth. Cool slightly. Drizzle over cooled tart creatively.

Mocha Cream:

1. In a 2-quart mixing bowl beat whipping cream beat until it holds peaks. Dissolve coffee in water in a cup. Gently fold in confectioner's sugar and coffee mixture. Place in pastry bag with decorator tip and garnish creatively.

Presentation:

1. Cut and portion tart into 12 servings.
2. Place one slice on an individual serving plate.

Garnish Creatively: With Glaze, Mocha Cream, strawberry fan or cuts and walnuts.

Mocha Cream:

¾ cup heavy whipping cream
2 teaspoon instant coffee granules
2 teaspoons warm water
2 Tablespoons confectioner's sugar

Glaze:

¼ cup Mini Semi-Sweet Chocolate Chips
1 Tablespoon heavy whipping cream

Garnish:

3 fresh strawberry
3 walnut halves