

Maple Pecan Tart

Serves 8

Crust:

- 113 g unsalted butter, room temperature
- 50 g sugar
- 1 large egg yolk
- 1/8 tsp salt
- 162 g all-purpose flour

Filling:

- 3 large eggs
- 100 g brown sugar
- 120 ml maple syrup
- 96 ml light corn syrup
- 24 ml molasses
- 1 T bourbon (optional)
- 56 g unsalted butter, melted
- 1/8 tsp salt
- 125 g coarsely chopped pecans
- Whipped cream with a splash of rum added



Crust:

1. Using stand mixer, beat **butter** in until smooth.
2. Add **sugar**, **egg yolk**, and salt; beat until blended.
3. Add **flour** and beat just until **dough** begins to clump together. Gather dough into ball; flatten into disk.
4. Roll out dough on lightly floured work surface to 27-cm round (or...just pressing it into the pan is much easier, or place between 2 sheets of parchment paper and roll it out). Transfer to 23-cm diameter tart pan with removable bottom.
5. Press dough onto bottom and up sides of pan. Pierce dough all over with fork.

*DO AHEAD: Can be made 1 day ahead. Cover and refrigerate.
Place crust in freezer 30 minutes before filling and baking.*

For filling:

1. Preheat oven to **180°C**.
2. Whisk **eggs** and **brown sugar** in medium bowl until well blended.
3. Whisk in **maple syrup**, **corn syrup**, **molasses**, melted **butter**, and **salt**.
4. Stir in **pecans**. Pour filling into unbaked crust. Place tart on rimmed baking sheet.
5. Bake tart until filling is slightly puffed and set, **about 40 minutes**.
6. Transfer to rack and cool.

DO AHEAD: Can be made 1 day ahead. Tent loosely with foil and let stand at room temperature.