



## maple walnut tart

Makes one 9 or 10-inch tart

### **Ingredients:**

*For the crust:*

1/4 cup (2 1/2 ounces) maple syrup  
1/2 cup (4 ounces) unsalted butter, softened  
1/2 teaspoon vanilla extract  
pinch salt  
1 yolk  
3/4 cup (4 ounces) cornmeal  
1/2 cups (2 ounces) King Arthur Unbleached All-Purpose Flour

*For the filling:*

1/3 cup (3 3/4 ounces) maple syrup  
1/4 cup (1 3/4 ounce) brown sugar  
1 1/2 tablespoons butter, melted  
2 eggs  
1/8 teaspoon salt  
1 teaspoon vanilla  
3/4 cup (3 ounces) walnuts, chopped

### **Method:**

For the crust:

- Combine the butter and syrup in the bowl of a stand mixer, and mix until smooth.
- Stir in the vanilla and salt, and then the yolk, scraping the sides of the bowl.
- Stir in the flour and cornmeal just until combined.
- Turn the dough out onto plastic wrap, and press it into a disc. Refrigerate the dough for at least half an hour or up to 2 days.
- Roll the dough on a lightly floured surface to about 1/8 inch thick. Place in a tart pan, and trim the edges.
- Par-bake in a pre-heated 375° oven for 10-12 minutes.

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For the filling:

- Whisk together the maple syrup, brown sugar, butter, eggs, salt, and vanilla until smooth.
- Stir in the walnuts until well blended.
- Pour into the par-baked tart shells and bake for 22-25 minutes at 350°, or if making smaller tarts the baking time will decrease to 12-18 minutes.
- The tarts are done when the middle is set, but not too firm. It will continue to firm up as it cools.
- Serve at room temperature by itself or with a dollop of whipped cream.