



Caramel Pecan Tart



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Introduction

The Caramel Pecan Tart is an exquisite dessert that combines rich caramel flavors with the earthy crunch of pecans, all enveloped in a buttery tart crust. Perfect for special occasions or simply to indulge in a sweet treat, this tart brings together the elements of sophistication and comfort in every bite.

Detailed Ingredients with measures

For the tart crust:

- 1 ½ cups all-purpose flour
- ½ cup unsalted butter, cold and cubed
- ¼ cup powdered sugar
- 1 egg yolk
- 3-4 tablespoons cold water

For the caramel filling:

- 1 cup granulated sugar
- 6 tablespoons unsalted butter
- ½ cup heavy cream
- 1 teaspoon sea salt

For the topping:

- 1 ½ cups pecans, roughly chopped
- A few extra pecans for garnish

Prep Time

The preparation time for this Caramel Pecan Tart is approximately 20 minutes, allowing you to gather and prepare all your ingredients efficiently.

Cook Time, Total Time, Yield

Cook time is around 30-35 minutes, with a total time of about 55-60 minutes from start to finish. This recipe yields a delightful tart serving around 8-10 people, making it a fantastic choice for gatherings and celebrations.



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Detailed Directions and Instructions

Prepare the Tart Crust

Combine flour, powdered sugar, and salt in a mixing bowl. Add cold butter cubes and use your fingers or a pastry cutter to mix until the mixture resembles coarse crumbs. Add the egg yolk and cold water, mixing until the dough comes together. Form the dough into a disc, wrap it in plastic, and refrigerate for at least 30 minutes.

Roll Out the Dough

After chilling, roll out the tart dough on a lightly floured surface to fit a tart pan. Carefully transfer the dough to the pan, pressing it firmly into the edges. Trim any excess dough hanging over the sides.

See also Honey Garlic Shrimp and Sausage with Broccoli

Blind Bake the Crust

Preheat the oven to 180°C (350°F). Line the tart crust with parchment paper and fill it with pie weights or dried beans. Bake for 15-20 minutes until lightly golden. Remove the weights and parchment paper and bake for an additional 5 minutes.

Prepare the Caramel Filling

In a saucepan, combine brown sugar, corn syrup, heavy cream, and salt. Cook over medium heat, stirring until the mixture is smooth and the sugar has dissolved. Bring the mixture to a boil and let it cook without stirring for about 5 minutes until thickened.

Add the Pecan and Vanilla

Remove the caramel from heat and stir in the pecans and vanilla extract until well combined.

Assemble the Tart

Pour the caramel pecan mixture into the pre-baked tart shell. Spread it evenly with a spatula.

Bake the Tart

Return the tart to the oven and bake for an additional 15-20 minutes until the caramel is bubbly and slightly darkened.

Cool and Serve

Allow the tart to cool completely on a wire rack before slicing. Serve as desired.

Notes

Storage

Store any leftovers in an airtight container at room temperature for up to two days. For longer storage, keep in the refrigerator.

Substitute Options

Use different nuts such as walnuts or almonds if desired. You can also substitute dark brown sugar for a richer flavor.

Serving Suggestions

Serve with whipped cream or a scoop of vanilla ice cream to complement the rich flavors of the tart.

Make-Ahead Tips

The tart can be made a day in advance; simply keep it covered overnight at room temperature.

See also [Vanilla Flan](#)



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Cook techniques

Making the tart crust

The tart crust can be made with a combination of flour, butter, sugar, and eggs. It's essential to cold butter for a flaky texture. Mix the ingredients until they resemble breadcrumbs and then bring the dough together without overworking it.

Blind baking

Blind baking is a technique used to pre-bake the crust before adding the filling. This prevents the crust from becoming soggy. To do this, line the crust with parchment paper and fill it with pie weights, then bake until golden.

Preparing caramel

Caramel is made by melting sugar until it becomes golden brown. Care should be taken to stir gently to avoid burning, and once the desired color is reached, cream can be added carefully.

Toasting pecans

Toasting pecans enhances their flavor. Spread them on a baking sheet and bake in the oven until fragrant and lightly browned, making sure to watch carefully as they can burn quickly.

FAQ

Can I use a store-bought tart crust?

Yes, you can use a store-bought tart crust for convenience. Just follow

the instructions on the package.

How do I know when the caramel is done?

The caramel should be a rich amber color and have a thick consistency. It should also be slightly bubbling.

Can I substitute other nuts for pecans?

Yes, you can substitute other nuts like walnuts or almonds, but the flavor profile will change slightly.

How should I store the tart?

Store the tart in an airtight container at room temperature for a couple of days or in the refrigerator for a longer shelf life.

Can I make the tart ahead of time?

Yes, you can make the tart a day in advance. Just keep it covered to maintain its freshness.

See also [Chocolate Cake with Raspberries](#)



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Conclusion

The Caramel Pecan Tart is a delightful combination of rich caramel and crunchy pecans, encased in a buttery tart shell. It serves as a perfect dessert for special occasions or a satisfying treat any time of the year. With its harmonious blend of textures and flavors, this tart is sure to impress friends and family alike.

More recipes suggestions and combination

Chocolate Pecan Pie

A delicious twist on the traditional pecan pie, adding rich chocolate for an indulgent dessert that chocolate lovers will adore.

Salted Caramel Brownies

Rich and fudgy brownies topped with a decadent layer of salted caramel, making for a perfect combination of sweet and salty.

Pecan Pralines

Crunchy pecans coated in a sugary caramel mixture, these sweet treats are perfect for gifting or enjoying as a snack.

Apple Pecan Crisp

A comforting dessert that combines baked apples with a crunchy pecan topping, served warm with vanilla ice cream.

Caramel Apple Tart

An exquisite tart featuring caramelized apples and a buttery crust,

drizzled with caramel sauce for an extra sweet touch.



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