



# Mini Chocolate Tarts Recipe for Dessert

## A Little Chocolate Magic

I have always loved little desserts. These mini chocolate tarts are perfect. They feel fancy but are so simple to make. I think good food should make you feel special.

Making the crust is like playing with dark, chocolatey sand. You just press the crumbs into the pans. It is messy and fun. Do you prefer big desserts or little, bite-sized treats like these?

## The Time I Forgot the Sugar

Let me tell you a funny story. I once made these for my grandson. I was

in a rush and forgot the sugar in the crust. The tarts were so bitter! His face was a picture of surprise.

I still laugh at that. Now I measure everything twice. This matters because cooking teaches us to slow down. A small mistake can change everything, but that is how we learn.

## **Why We Make Food With Love**

Sharing food is a way to show you care. When you make these tarts for someone, you are giving them a small gift. It is not just about the chocolate. It is about the time you spent.

This matters more than a perfect dessert. The feeling behind it is what counts. What is the best food gift you have ever received?

## **The Best Part: Toppings!**

Now for the really fun part. You get to decorate! A tiny sprinkle of sea salt makes the chocolate taste even richer. Doesn't that smell amazing? Or you can add colorful sprinkles for a party.

\*Fun fact: A pinch of salt on sweet things makes your taste buds notice the flavor more.\* It is a little kitchen secret. I love watching people choose their favorite topping.

## **Your Turn in the Kitchen**

Do not be afraid to try this recipe. If your crust cracks, just press it back together. The chocolate filling will hide any little mistakes. Your kitchen, your rules.

The most important ingredient is you. I would love to hear about your



baking adventures. What toppings did you pick for your mini tarts?



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### Ingredients:

Ingredient	Amount	Notes
Flour	2 cups	
Dark cocoa powder	1/4 cup	
Granulated sugar	3 tablespoons	
Butter	1/2 cup	cold
Egg	1	
Heavy cream	1 cup	
Semi-sweet chocolate	8 ounces	
Fluer de sel		For topping
Caramel sauce		For topping
Melted Chocolate		For topping
Festive sprinkles		For topping

### My Mini Chocolate Tarts: A Sweet Little Secret

Oh, these little tarts bring back such happy memories. My grandson calls them my “fancy chocolate pies.” They are not fancy at all, I promise. They just look that way. The secret is in the crumbly cocoa crust. It’s like a chocolate cookie that holds a pool of silky chocolate.

See also No-Bake Granola Bars

Making the crust is a bit like playing in the mud. But a much tastier kind! You just need a food processor. It does all the hard work for you. I love the sound of it whirring. It means something delicious is on its way.



Here is how we make our magic. Follow these steps, and you will have a perfect treat.

**Step 1:** First, get your oven nice and warm. Set it to 350°F. Now, let's make our chocolate dirt! Put the flour, cocoa powder, and sugar in the food processor. Give it a few good pulses to mix them up. It will smell like a brownie already.

**Step 2:** Drop in your cold butter. Cut it into little chunks first. Pulse the machine again. Watch the magic happen. The mix will turn into fine, sandy crumbs. I still laugh at how easy this is.

**Step 3:** Crack in your egg. Pulse just until a dough ball forms. If it seems too dry, add a spoon of cold water. (My hard-learned tip: don't over-pulse! You want a soft dough, not a tough one).

**Step 4:** Now for the fun part. Grab your little tart pans. Press the dough crumbs into them firmly. Make a little nest for the filling. Use your fingers to push it up the sides. It feels so satisfying.

**Step 5:** Prick the bottoms with a fork. This stops them from puffing up too much. Bake them for about 15 minutes. Your kitchen will smell amazing. Let the shells cool completely before you fill them.

**Step 6:** Time for the chocolate filling. Heat the cream until it is just simmering. Pour it over your chopped chocolate. Let it sit for a few minutes. Then whisk it into a shiny, smooth river. **What's your favorite chocolate bar to melt? Share below!**

**Step 7:** Pour that gorgeous chocolate into your cooled shells. Pop them in the fridge for an hour. This is the hardest part, waiting. But it is worth it, I promise.

**Cook Time:** 30 mins

**Total Time:** 1 hour 40 mins

**Yield:** 6 tartlets

**Category:** Dessert

## Three Tasty Twists to Try

Once you master the basic tart, you can get creative. It is like dressing up a little doll, but with food. Here are some of my favorite ways to change them up. They are all so simple and fun.

**Peanut Butter Swirl:** Drop little spoonfuls of peanut butter on the filled tarts. Use a toothpick to swirl it around.

**Orange Zest Sparkle:** Add a little orange zest to the chocolate filling. It tastes like a fancy candy.

See also Rhubarb Custard Pie Sweet Creamy Tart Recipe

**Minty Fresh:** Stir a drop of peppermint extract into the filling. Top with crushed candy canes for the holidays.

**Which one would you try first? Comment below!**

## Serving Your Sweet Masterpieces

Now, how to serve these little gems? They are beautiful all on their own. But a little extra touch makes them special. I love a tiny sprinkle of sea salt on top. It makes the chocolate taste even richer.

You could also add a drizzle of caramel sauce. A few fresh raspberries look so pretty. A dollop of whipped cream is never a wrong choice. For a drink, a glass of cold milk is perfect for the kids. Grown-ups might like a small glass of red wine with theirs. It is a lovely combination. **Which**

**would you choose tonight?**





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### Keeping Your Tarts Tasty

These little tarts keep well in the fridge. Just cover them tightly with plastic wrap. They will stay fresh for about three days.

You can also freeze them for a sweet treat later. I once made a double batch for my grandson's visit. He was so happy to find them waiting in my freezer.

Let them thaw in the fridge overnight. No reheating is needed. They are best served cool and fresh.

This matters because life gets busy. Having a dessert ready saves you time and stress. **Have you ever tried storing it this way? Share below!**

### Easy Fixes for Common Tart Troubles

Is your dough too crumbly? It might need a bit more water. Add just one teaspoon at a time.

I remember when my crust shrank in the pan. I did not press the dough firmly enough. Press it in well to avoid this.

If your chocolate filling looks grainy, your cream was too hot. Let it cool for a minute before pouring. This ensures a smooth, silky texture.

Fixing small problems builds your kitchen confidence. It also makes your food taste much better. **Which of these problems have you run into before?**

## Your Tart Questions Answered

**Q: Can I make these gluten-free?** A: Yes, use your favorite gluten-free flour mix. It works just fine.

**Q: Can I make the shells ahead?** A: You can bake the shells a day early. Store them in a sealed container.

**Q: What if I don't have heavy cream?** A: You can use full-fat coconut milk instead. The flavor will be a little different.

**Q: Can I make one big tart?** A: Yes, use a nine-inch tart pan. You will need to bake it a bit longer.

**Q: Are the toppings necessary?** A: No, but a little salt makes the chocolate taste richer. \*A pinch of salt makes chocolate sing!\*

See also [Easy Moist Tres Leches Cake Recipe](#)

**Which tip will you try first?**

## Until Next Time, Happy Baking!

I hope you love making these mini tarts. They always bring a smile to my table.

I would be so thrilled to see your creations. It makes my day to see your kitchen adventures.

**Have you tried this recipe? Tag us on Pinterest!** Share a picture of your beautiful tarts. I can't wait to see them.

Happy cooking!



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—Elowen Thorn.



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Author: Elowen Thorn



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Difficulty: **Beginner**





## Mini Chocolate Tarts Recipe for Dessert | 21

Prep time: **10 minutes**



## Mini Chocolate Tarts Recipe for Dessert | 22

Cook time: **30 minutes**

Rest time:**1 hour**



## Mini Chocolate Tarts Recipe for Dessert | 24

Total time: **40 minutes**



## Mini Chocolate Tarts Recipe for Dessert | 25

Servings: **6 servings**



## Mini Chocolate Tarts Recipe for Dessert | 26

Calories:**21 kcal**



Best Season: **Summer**

## **Description**

These lemon crinkle cookies bake soft and chewy with a bright citrus

flavor and a sweet sugar-coated crackle top. They mix up fast and look great on cookie trays, party tables, or lunchbox snacks.

## Ingredients

### === Chocolate Tartlets: ===

- ☐ 2 cups flour
- ☐ ¼ cup dark cocoa powder
- ☐ 3 tablespoons granulated sugar
- ☐ ½ cup butter (, cold)
- ☐ 1 egg
- ☐ 1 cup heavy cream
- ☐ 8 ounces semi-sweet chocolate

### === Toppings: ===

- ☐ Fleur de sel
- ☐ Caramel sauce
- ☐ Melted Chocolate
- ☐ Festive sprinkles

## Instructions

1. Preheat this oven to 350°F.
2. In a food processor, combine the flour, dark cocoa powder, and granulated sugar. Pulse a few times to mix.
3. Add the cold butter and pulse until the mixture resembles fine crumbs.
4. Add the egg and pulse until the dough just comes together. If

- needed, add 1 tablespoon of cold water to help bind the dough.
5. Divide the mixture evenly among 6 small tartlet pans. Press the crumbs firmly into the bottom and sides of each pan to form a crust. Trim any excess around the edges.
  6. Prick the bottoms of the tart shells with a fork then fill with parchment paper and pie weights to prevent puffing. Bake for 12-15 minutes, or until set. Allow to cool completely.
  7. Heat the heavy cream in a small saucepan over medium heat until it just begins to simmer (do not boil).
  8. Remove from heat and pour over the chopped semi-sweet chocolate in a heatproof bowl. Let sit for 2-3 minutes, then whisk until smooth and glossy.
  9. Pour the chocolate filling into the cooled tart shells, filling them just below the rim. Smooth the tops with a spatula if necessary.
  10. Refrigerate the tartlets for at least 1 hour, or until the filling is set. Serve chilled, garnished with leftover chocolate drizzle, whipped cream, berries, caramel sauce, sprinkles, melted chocolate or a pinch of fluer de sel, if desired.
  11. If you've tried this recipe, come back and let us know how it was in the comments or star ratings!

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