

# Recipes

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## PUMPKIN CHOCOLATE TART

Makes: one 10-inch tart  
Preparation time: 15 minutes  
Total time: 1 hour, 20 minutes

1 can (15 ounces) pumpkin puree  
3/4 cup firmly packed light-brown sugar  
8 ounces creme fraiche or sour cream  
3 large eggs

1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/8 teaspoon ground cloves  
1 prepared Chocolate Crust (recipe follows)  
2 ounces semisweet chocolate

Preheat oven to 350 degrees. In a medium bowl, whisk together the pumpkin puree, brown sugar, creme fraiche or sour cream, eggs, cinnamon, ginger, nutmeg, salt and cloves until smooth.

Pass mixture through a fine sieve set over a clean bowl; discard solids. Pour filling into prepared crust.

Bake until filling is set, about 40 minutes. Transfer to a wire rack, and let cool at least 30 minutes.

Set a heatproof bowl, or the top of a double boiler, over a pan of barely simmering water. Melt chocolate in bowl, stirring occasionally; remove from heat.

Transfer chocolate to a parchment paper cone or resealable bag with a tiny hole cut in one corner.

Pipe about 15 evenly spaced lines radiating out from the center of the tart.

Pipe curved lines around the perimeter of tart, connecting each spoke to make a web design.

Continue piping curved lines, spacing them closer together as you near the center.

Refrigerate the tart until set, at least 1 hour and up to 1 day.

From Martha Stewart Halloween magazine 2009.

218 calories (41 percent from fat), 10 grams fat (4 grams sat. fat), 30 grams carbohydrates, 4 grams protein, 163 mg sodium, 63 mg cholesterol, 2 grams fiber.

## CHOCOLATE CRUST

Makes: one 10-inch tart shell  
Preparation time: 10 minutes  
Total time: 1 hour

1 cup all-purpose flour, plus more for work surface

1/4 cup plus 1 tablespoon sugar

1/4 cup unsweetened cocoa powder

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

1/2 cup (1 stick) cold unsalted butter, cut into small pieces

1 large egg

4 ounces semisweet chocolate, finely chopped

In the bowl of an electric mixer fitted with the paddle attachment, combine flour, sugar, cocoa, salt, cinnamon and cloves.

Add butter; mix on low speed until butter is the size of small peas, about 5 minutes.

Add egg; mix until ingredients come together to form a dough.

Preheat oven to 350 degrees. On a lightly floured work surface, roll out dough to just thicker than 1/8 inch. Brush off excess flour; transfer dough to a 10-inch tart pan with a removable bottom.

Press dough into bottom and up sides of pan; trim excess flush with edge.

Lightly prick bottom of dough all over with a fork. Chill until firm, about 30 minutes.

Bake shell until firm, about 15 minutes. Immediately sprinkle chocolate over bottom of shell; smooth with a spatula.

From Martha Stewart Halloween magazine 2009.

136 calories (39 percent from fat), 6 grams fat (1 gram sat. fat), 18 grams carbohydrates, 2 grams protein, 141 mg sodium, 0 mg cholesterol, 1 gram fiber.



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