

CRANBERRY CURD TART

PREP TIME: 35 MIN

SET TIME: 2 HOURS FOR CRUST, 3 HOURS FOR TART

*With a sweet graham cracker crust and a tart custard filling, this cranberry curd tart is a shoo-in for most-popular dessert. Just before serving, garnish with crystallized cranberries (or any sugared berry) and edible petals. It's **almost** too good to eat.*



INGREDIENTS:

FOR THE TART SHELL:

10 tbsp butter

20 graham crackers

FOR THE FILLING:

2 cups unsweetened cranberry juice, divided

2 tsp gelatin

½ cup sugar

3 eggs

¾ cup unsalted butter, cut into 1" pieces and chilled until ready to use

DIRECTIONS:

FOR THE TART SHELL:

1. Melt the butter.
2. Process the crackers in a food processor until fine. Add the melted butter and pulse until fine and well combined.
3. Press into the tart pan.
4. Chill for 2 hours.

FOR THE FILLING:

1. Whisk 1 cup of the cranberry juice together with the gelatin. Set aside.
2. Boil about 2 inches of water in a stockpot; reduce to a simmer.
3. In a heat-proof bowl, whisk remaining 1 cup cranberry juice with the sugar and eggs.
4. Rest the bowl with egg mixture on top of the stockpot.
5. Gently cook egg mixture, whisking until thickened. Be careful not to overcook and curdle the eggs. Remove from heat.
6. Add the cranberry-gelatin mixture to the thickened cranberry-egg mixture.
7. Whisk in chilled butter a little at a time, until smooth.
8. Pour into the tart shell.
9. Chill until firm, approximately 2–3 hours.
10. Garnish!