



# Dinah's Kitchen

Nut Tart  
Donna Lyons

## Filling:

- 1/3 cup whipping cream
- 1/4 cup Karo syrup
- 1 Tablespoon butter — unsalted
- 2/3 cup sugar
- 3 Tablespoons water
- 1 Tablespoon fresh lemon juice
- 1 teaspoon vanilla
- 2 cups chopped walnuts, pecans, almonds
- 6 ounces chocolate chips

Stir cream, honey and butter in small saucepan over medium heat until butter melts.

In another saucepan, place sugar, water and lemon juice over low heat until sugar dissolves. Increase heat, boil without stirring until sugar turns golden, occasionally swirling pan, about 12 minutes.

Remove from heat, add warm cream mixture. Stir over heat until smooth.  
Add vanilla. Cool. Add nuts and chocolate chips.

Place into prepared piecrust. Bake in 350\* oven for 20-25 minutes, when top is golden.  
Option: Can also be bake without crust; use parchment baking paper in baking pan.

## Sweet Pie Crust:

- 1 cup whole wheat pastry flour
- 1/2 teaspoon salt
- 2 Tablespoons sugar
- 8 Tablespoons chilled butter
- 1 egg yolk
- 1 1/2 tablespoon cold water

Cut butter into small pieces and add to sugar and flour. Work until it resembles small peas. Add beaten yolk and 1 tablespoon water, adding more water if necessary. Dough should be soft and pliable, not sticky.

Pat onto wax paper. Roll until 1/4" thick. Place into tart pan. Chill 20 minutes or may be frozen for later use.

Bake 15 minutes or until crust is dry and crisp, and light brown.