

MAKE IT!

Salted Maple Caramel & Nut Tart

FOR THE CRUST

1½ cups all-purpose flour	2 extra-large egg yolks
½ cup sugar	2 teaspoon vanilla extract
1 teaspoon kosher salt	2 teaspoon water
4 ounces unsalted butter (1 stick)	

FOR THE FILLING

3½ ounces raw cashews	3 ounces raw pumpkin seeds
3½ ounces raw blanched almonds	2 jars American Spoon Salted Maple Caramel
3½ ounces raw pecans	
3½ ounces raw walnuts	

Place the flour, sugar, salt, and butter in the bowl of a food processor and pulse to combine. In a separate bowl whisk together the egg yolks and vanilla, then add to flour-butter mixture. Pulse the mixture until the dough begins to form into clumps, 5 to 10 seconds.

Knead the dough on a lightly floured surface to bring it together. Place dough between two pieces of wax paper and roll dough into a large rectangle, ¼-inch thick. Transfer the dough to tart pan. Using your fingers, build the crust up around the lip of the pan and fix any cracks that may have formed in transferring the dough. Place in freezer until dough firms up, about 15 minutes.

Heat oven to 375 degrees. Place a piece of parchment over dough and weigh down with pie weights. Bake crust for 20 to 25 minutes, or until golden brown throughout. Remove from oven and let cool before filling.

Place the nuts and pumpkin seeds on a sheet tray and toast in a 375-degree oven for 5 minutes then remove. Place the caramel in a pot large enough to hold all the toasted nuts. Bring the caramel to a boil, then cook for an additional 2 minutes, stirring constantly. Add the nuts, continue to stir while the caramel comes back to a boil. Cook for an additional 2 minutes, then pour into tart crust. Smooth out nut mixture and allow to cool completely before cutting.



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