



CARAMEL-PECAN FUDGE TARTS

It's a good thing these rustic-looking mini pies are designed to be served as individual desserts; their gooey, decadent filling of chocolate, caramel, and pecans, along with their buttery crust, makes sharing a challenge!

CRUST

2 cups (8 1/2 ounces) King Arthur Unbleached All-Purpose Flour (p. 32)
1/2 teaspoon salt
2 teaspoons granulated sugar
3/4 cup (12 tablespoons, 6 ounces) cold unsalted butter
4 to 6 tablespoons (2 to 3 ounces) ice water

FILLING

1/2 cup (5 1/2 ounces) light corn syrup
3/4 cup (7 1/2 ounces) Peter's Block Caramel
2 tablespoons (1 ounce) unsalted butter
1/2 cup (3 3/4 ounces) brown sugar
1/4 teaspoon salt
2 teaspoons Pure Vanilla Extract (p. 12)
1 teaspoon vinegar (cider or white)
3 large eggs
3/4 cup (4 1/2 ounces) chocolate chips
3/4 cup (3 ounces) chopped pecans

TO MAKE THE CRUST: Combine the dry ingredients. Work in the butter until the mixture

is unevenly crumbly. Drizzle and mix in enough water to make a cohesive dough.

Divide the dough in half, shape each half into a disk, wrap in plastic, and refrigerate for 30 minutes.

Divide each disk into six equal pieces. On a lightly floured work surface, shape each piece into a disk; roll the disks into 5" to 6" circles. Press each circle into a well of a standard muffin pan, and refrigerate.

Preheat the oven to 350°F.

TO MAKE THE FILLING: In a saucepan set over low heat, or in the microwave, heat the first five filling ingredients, stirring until the mixture is smooth. Remove from the heat, and stir in the vanilla and vinegar. Beat in the eggs.

TO ASSEMBLE THE TARTS: Place 1 tablespoon chocolate chips into each tart shell. Add enough filling to come to within 3/8" of the top of the pastry. Sprinkle 1 tablespoon pecans on top.

Bake the tarts for about 45 minutes, until they're golden brown and bubbly. Remove them from the oven, and serve warm.

Yield: 12 tarts.