



## Chocolate & Caramel Eggnog Tart

with Homemade Dulce de Leche



5h



2 Servings

Dulce de leche is a creamy butterscotch sauce made by simmering an unopened can of condensed milk for 3 hours. This hack replaces hours of stirring and can be done weeks in advance. Eggnog spices flavor the rich sauce before we pour it into a homemade chocolate crust. A silky chocolate ganache gives the tart a professional sheen before we scatter coarse salt over top. (Serves 8—nutrition reflects 1 slice)

## What we send

- 14 oz condensed milk <sup>1</sup>
- 5 oz granulated sugar
- 2 (¾ oz) unsweetened cocoa powder
- 5 oz all-purpose flour <sup>3</sup>
- ¼ oz eggnog spice
- 3 oz chocolate chips <sup>1,2</sup>

## What you need

- kosher salt
- 8 Tbsp butter <sup>1</sup>
- milk <sup>1</sup>
- coarse salt

## Tools

- large pot with a lid
- microwave
- 9-inch tart pan

## Cooking tip

Make sure the can remains fully submerged by at least 2 inches of water. If not, it can overheat or explode. Wait until the can has cooled completely to room temperature before opening.

## Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 460kcal, Fat 20g, Carbs 67g, Protein 7g



### 1. Cook dulce de leche

Remove label from can of **condensed milk**. Place unopened can on its side in a large pot. Cover can by **at least 2 inches of water**; bring to a boil. Cover and reduce heat to medium-low; simmer gently for 3 hours. Check every 30 minutes to ensure water level stays above can; add boiling water as needed to keep can covered. Carefully remove can with tongs; let cool completely before opening.



### 4. Assemble filling

Spoon **cooled dulce de leche** into a microwave-safe bowl. Microwave until just warm and loosened, 30-60 seconds. Stir in **1 teaspoon eggnog spice** and **½ teaspoon salt**. Pour dulce de leche into **cooled crust** and spread into an even layer. Place **tart** in fridge to set, at least 1 hour.



### 2. Prep crust

Preheat oven to 350°F with a rack in the center.

In a medium bowl, stir to combine **granulated sugar, all of the cocoa powder, 1 cup flour**, and **½ teaspoon salt**.

Microwave **8 tablespoons butter** in a separate medium microwave-safe bowl until melted, 30-60 seconds.



### 5. Make ganache

In a small microwave-safe bowl, combine **chocolate chips** and **3 tablespoons milk**. Microwave until chocolate is completely melted, 30-60 seconds. Stir until smooth.



### 3. Bake crust

Add **cocoa mixture** to **melted butter** and mix until it resembles wet sand. Transfer to a 9-inch tart pan and press into an even layer on the bottom and up the sides. Bake on center oven rack until **crust** looks dry, 15-17 minutes. Let cool completely.



### 6. Finish tart

Spoon **chocolate ganache** over the top of the set **dulce de leche**; spread into an even layer until the **ganache** reaches the edges. Return to fridge and let set for at least 2 hours more.

Sprinkle **coarse salt** over **tart**, if desired, before slicing. Serve and enjoy!