

Thanksgiving! Cranberry Tart

Featured in Martha's 100th Cookbook



2h



2 Servings

(serves 8—nutrition reflects 1 slice)

What we send

- 2 (8.8 oz) pie dough ¹
- 3 oranges
- ¼ oz gelatin
- 1 bag fresh cranberries
- ¼ oz raspberry powder
- 5 oz granulated sugar
- 1 pkt cardamom sugar

What you need

- all-purpose flour (for dusting) ¹
- kosher salt

Tools

- 9-inch tart pan
- aluminium foil
- pie weights, dried beans, rice, or granulated sugar

Cooking tip

For added depth of flavor, add 1 tablespoon brandy or orange liqueur to cranberry filling in step 4.

Allergens

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

Nutrition per serving

Calories 260kcal, Fat 10g, Carbs 40g, Protein 3g

1. Roll dough

Preheat oven to 350°F with a rack in the center position. On a **floured** work surface, roll **1 pie dough** into a 12-inch circle (save remaining dough for own use). Transfer dough to a 9-inch tart pan, pressing into bottom and sides; trim any overhanging dough from edges. Line inside of **crust** with aluminum foil, pressing so it conforms to dough.

4. Cook filling

In a medium saucepan, combine **cranberries, orange zest, raspberry powder, granulated sugar, cardamom sugar, remaining ½ cup orange juice, and ¼ teaspoon salt**. Bring to a simmer over medium heat. Once simmering, cook for 30 seconds then remove from heat (cranberries should be soft but not bursting). Cool slightly then stir in **gelatin mixture**.

2. Blind-bake crust

Fill foil-lined **crust** to the brim with pie weights (alternatively, you can use dried beans, rice, or granulated sugar from your home kitchen). Bake on center rack until crust is fully set and golden brown, 50–60 minutes. Remove from oven; carefully remove foil and weights. Cool to room temperature.

5. Chill filling

Transfer **cranberry filling** to **tart shell** and chill in refrigerator until set, about 1 hour.

3. Prep filling

Finely grate the **zest of half an orange**; squeeze **¾ cup orange juice**. In a small bowl, stir together **gelatin** and **¼ cup orange juice**; set aside for 5 minutes.

6. Serve

Remove **tart** from pan and cut into wedges. Serve with your favorite **whipped cream** if desired. Enjoy!