



Chocolate & Caramel Egnog Tart

with Homemade Dulce de Leche

 5h  2 Servings

Dulce de leche is a creamy butterscotch sauce that we make by simmering an unopened can of condensed milk for 3 hours. This hack replaces hours of stirring and can be done weeks in advance. Egnog spices flavor the rich sauce before we pour it into a homemade chocolate crust. A silky chocolate ganache gives the tart a professional sheen that we scatter coarse salt over to bring out the sweet and complex flavors. (Serves 8)

What we send

- 14 oz condensed milk ⁷
- 5 oz granulated sugar
- 2 (¾ oz) unsweetened cocoa powder
- 5 oz all-purpose flour ¹
- ¼ oz eggnog spice
- 3 oz chocolate chips ^{6,7}

What you need

- kosher salt
- 8 Tbsp butter ⁷
- milk ⁷
- 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

Wheat (1), Soy (6), Milk (7). 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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