Chocolate Covered Peanut Butter Pretzel Tart

Description

Slice yourself off a piece of this Chocolate Covered Peanut Butter Pretzel Tart. A crumbly salty pretzel cookie crust with a rich chocolate ganache filling swirled with smooth peanut butter.

Come on. You deserve it.

Ingredients

- 1/2 cup unsalted butter room temp
- 3/4 cup powdered sugar
- 1 1/2 cup crushed pretzels
- 1 1/2 cup flour
- 1 egg
- 8 oz semi sweet chocolate chips
- 3/4 cup heavy cream
- 2 tbsp *unsalted butter
- 1/2 cup smooth peanut butter

Instructions

In a large bowl with an electric mixer, beat together the butter, powdered sugar and half the crushed pretzels until it's creamy.

Mix in the flour, egg and remaining pretzels making sure to leave some pretzel pieces intact for added crunch.

Form the dough into a flattened ball, wrap it in plastic wrap and chill it for 1 hour or overnight.

When you're ready to roll out the tart shell take the dough out of the refrigerator and let it sit for about 10 minutes to take a bit of the chill off.

Butter a 12 inch round fluted tart pan with a removable bottom and set it aside.

Summary

Yield: 12
Prep Time: 1 hour
Category: Desserts
Cuisine: American

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Sandwich the dough between 2 large sheets of wax paper and roll it out into a 15 inch circle.

Rolling it out with wax paper helps you avoid sticky dough, messy flour, reduces cracks and makes it easy to turn it over into the tart pan.

Once the sheet of dough is centered in the prepared tart pan press it into the corners of the pan and fold the excess dough back over the sides to create a nice strong double edge crust, making sure to keep the dough level with the edge of the pan.

Pierce the dough a few times with a fork and freeze it for half an hour.

Preheat the oven to 375 degrees and position a rack in the center.

Butter the shiny side of a piece of aluminum foil and fit it buttered side down tightly against the inside of the tart shell.

Place the tart on a baking sheet and bake it for 20 - 25 minutes.

Remove the foil and bake it for another 10 minutes until the edges turn golden brown.

Transfer the tart to a rack and let it cool completely before filling.

To make the ganache put the chopped chocolate in a heatproof bowl and set it aside.

In a small sauce pan combine the cream and butter and heat it on medium heat.

When it comes to just a boil pour it over the chocolate, cover it and let it sit for 3 - 5 minutes.

Whisk in the chocolate until it all melts and you're left with a smooth pudding like consistency.

Pour it into the cooled tart shell and smooth it out with a spatula.

Melt the peanut butter slightly in the microwave until it's runny.

Pour it over the chocolate ganache and drag a knife through it to create swirls.

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Chill it for 10 - 15 minutes to set the filling.

Enjoy!