

THE WAY THE COOKIE CRUMBLES



Bittersweet Chocolate Pumpkin Tart (adapted from Love and Olive Oil)

I chopped the chocolate in the food processor, then transferred it to a bowl, before making the crust in the food processor. I toasted the pecans by spreading them in a single layer on a plate and microwaving for about 2 minutes, stirring occasionally, until fragrant. I'm sure this can be made in a pie pan instead of a tart pan.

For the crust:

- 8 ounces vanilla wafer cookies
- ½ cup pecans, toasted
- 2 tablespoons packed light brown sugar
- ½ teaspoon ground cinnamon
- ⅛ teaspoon salt
- 4 tablespoons (½ stick) unsalted butter, melted

For the filling:

- ¾ cup heavy cream
- ¼ cup whole milk
- 8 ounces bittersweet (60-70%) chocolate, finely chopped
- 2 large eggs
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ⅛ teaspoon ground nutmeg
- ⅔ cup pumpkin purée
- ¼ cup brown sugar
- ¼ teaspoon salt
- 1 tablespoon bourbon (or 1 teaspoon vanilla extract)
- cocoa (optional)

1. Heat the oven to 325 degrees. Place a 9-inch round or equivalently-sized tart pan with a removable bottom on a baking sheet.
2. In a food processor, process the cookies and pecans until finely ground. Add the sugar, cinnamon, and salt; pulse to combine. Add the melted butter and pulse until the crumbs are evenly moistened. Transfer the mixture to the tart pan; press firmly into the bottom and up the sides of the pan. Bake for 10 to 14 minutes, or until fragrant. Transfer to a cooling rack to cool slightly. Lower the oven temperature to 250 degrees.

3. In a small saucepan over medium-high, heat the cream and milk until just simmering. Pour the cream mixture over the chocolate and gently whisk until the chocolate is melted and the mixture is smooth.
4. In a large mixing bowl, whisk the eggs until broken up. Add the spices, pumpkin, sugar, and salt. Whisk in the chocolate mixture, then the bourbon or vanilla.
5. Spread the filling evenly in the baked tart shell. Transfer the tart pan on the baking sheet to the oven. Bake until the filling barely jiggles, 40 to 50 minutes. Cool on a wire rack. The tart can be covered and chilled for several days. Serve at room temperature. If desired, dust with cocoa just before serving.