

## Seasonal Eating

# Cranberry Caramel Tart

1 cup flour  
2/3 cup powdered sugar  
1/2 cup toasted pecans  
1/2 teaspoon kosher salt  
1/2 cup butter, cubed and softened  
1 cup sugar  
1/2 cup water  
1/2 cup butter, softened  
2/3 cup heavy cream, warmed  
1 teaspoon vanilla extract  
2 cups roughly chopped, toasted pecans  
2 cups frozen cranberries  
1/4 teaspoon kosher salt

In a food processor, pulse together the flour, powdered sugar, pecans and salt until finely ground. With processor running, gradually add butter. Turn off processor when dough comes together. Press dough into bottom and up sides of a 9" removable-bottom tart pan. Freeze 10 minutes. Prick bottom of crust 10 times with a fork. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights or beans. Bake at 350 degrees for 20 minutes. Carefully remove paper and weights. Bake until lightly browned, about 5 minutes more. Let cool on a wire rack.

For the filling: In a medium saucepan, combine sugar and water. Cook over medium heat, stirring just until sugar is dissolved. Cook, without stirring, until a candy thermometer reads 340 degrees F. and mixture is amber in color, about 10-20 minutes. Brush the sides of the saucepan with water while cooking caramel to prevent crystallization. Remove from heat. Carefully whisk in butter until melted (mixture will boil vigorously). Add cream and vanilla, whisking until smooth. Stir in pecans, frozen cranberries and salt. Spoon mixture into prepared crust. Bake until bubbly, 20-25 minutes. Let cool to room temperature. refrigerate at least 30 minutes before slicing.