

JENNI MARIE'S TEST KITCHEN

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Chocolate Fudge Tart (GF)

Serves 10-12 People

Equipment Needed:

- Food Processor
- Kitchen Scale
- Small Microwave Safe Bowl
- Fluted Tart Pan, Spring Form Pan, or 9x9 Baking Pan
- Baking Sheet
- Measuring Cups & Spoons
- Double Boiler OR [Makeshift Double Boiler](#)
- Large Mixing Bowl
- Whisk & Rubber Spatula
- Piping Bag or Food Storage Container with Lid
- Cutting Board & Chef's Knife (if chopping chocolate bars)

1). Gather all equipment & ingredients. Position rack in lower-middle part of your oven and preheat oven to 325°F. Wrap the exterior of your tart pan or spring form pan in aluminum foil, or place it on a cookie sheet to catch any butter drips. Use a food processor to grind the cookies to a fine crumb.

Melt 4 T. of butter in a microwave safe bowl. Drizzle the melted butter over the cookie crumbs and pulse a few times to combine. Transfer crumbs to the tart pan. Evenly press the crumbs into the bottom and up the sides of the pan.

Bake the crust for about 6-8 minutes. Transfer to a wire rack to cool.

- **1 - 9 oz. Pkg. (256g.) Oreo Cookies (sub w/ GF Oreos)**
- **4 T. (57g.) Salted Butter, melted**

2). Place chocolate chips and butter into a double boiler over medium-low heat, stirring until completely melted and smooth. Remove from heat and let cool for 6-8 minutes while you move on to step 3.

- **10 oz. (285g.) Quality Chocolate (*see notes below regarding chocolate)**
- **8 T. (113g.) Salted Butter**

3). Increase oven temp to 350°F. In a large bowl whisk together eggs, heavy cream, sugar, vanilla, and salt. Slowly whisk in the cooled chocolate until well combined. Pour filling into the crust and bake until it's set around the edges, but still jiggly in the center, about 20-25 minutes (the filling will continue to set as it cools). Transfer tart to a wire rack and allow to cool for 1 hour before transferring to the fridge to continue cooling and setting for at least 6 hours, up to overnight.

- **2 Large Eggs**
- **1 C. (234ml.) Heavy Cream**
- **½ C. (100g.) Granulated Sugar**
- **1 t. (2-3g.) Pure Vanilla Extract**
- **Pinch of Salt (optional)**

4). When ready to serve, combine chilled heavy cream, confectioners sugar and vanilla extract in bowl of stand mixer using the whisk attachment. Whisk until stiff peaks form. Transfer whipped cream to a piping bag or a food storage container with tight fitting lid. Top tart with whipped cream & fresh berries or preserves. This is so delicious, and easy to make. Enjoy!

- **1 C. (234ml.) Heavy Cream (chilled)**
- **2 T. (15g.) confectioners' sugar**
- **1 t. (2-3g.) Pure Vanilla Extract**
- **Fresh Berries (optional)**

**For the chocolate - you can use whatever type you like best or have on hand. I tend to make mine a little bit different each time, depending on what's in my pantry. Sometimes, I use all semi-sweet chips, and sometimes I do half semi-sweet and half milk chocolate. I've also had success using chocolate melting wafers, or mixing in some Lily's sugar free chocolate chips to reduce the sugar content. Lily's has several different flavors, and you can find them in most grocery stores.*

