

The Great Pumpkin Pecan Tart – Mary Blenk (2018)

Original recipe created for Damariscotta Pumpkinfest 2018. A pecan-oat crust, a cheesy layer topped with a creamy pumpkin layer. Candied pecans add the finishing touch. A family favorite unites pumpkin and pecans every time!

Ingredients:

Crust: 1 1/4 cup King Arthur Flour 1/2 cup finely chopped pecans
 1/2 cup brown sugar 1/4 tsp. cinnamon
 1/4 cup old-fashioned oats 8 TB butter, at room temp
 1-2 TB water

Cheese

layer: 8 oz. cream cheese, at room temp
 2 oz. white chocolate baking bar
 1/4 cup sugar
 1 large egg

Pumpkin

Layer: 1 large egg, lightly beaten 3/4 tsp cinnamon
 1 1/4 solid pack pumpkin 1/8 tsp ginger
 1/3 cup brown sugar 1/8 tsp nutmeg
 3/4 cup evaporated milk 1/8 tsp salt

Crumb

Streusel: 1/4 cup plus 2 TB King Arthur Flour 5 TB sugar
 1/3 cup chopped pecans 3 TB butter, room temp
 2 TB old-fashioned oats

Candied

Pecans: 1/2 cup pecan halves 1/4 cup brown sugar
 1 TB orange juice

Preparation:

Crust: Preheat oven to 375 degrees. Sift flour into a medium bowl. Stir in sugar, oats, pecans and cinnamon. Cut butter to a mealy inconsistency. Sprinkle water over and thoroughly blend. Press dough evenly into the bottom and fluted edges of a 10-inch tart pan with removable bottom.

Crumb Streusel: Combine flour, nuts, sugar and oats. Cut in butter until crumbly. Set aside.

Cheese Layer: In a microwavable bowl melt chocolate in microwave for 30 second intervals on high until soft, stirring after each until smooth. Blend in cream cheese. Stir in sugar and egg until smooth. Spoon onto crust.

Pumpkin Layer: In medium bowl, lightly beat egg with a wire whisk. Blend in pumpkin, sugar, spices, salt and milk until smooth. Pour gently over cheese layer.

Bake at 375 degrees F. for 25 minutes. Remove from oven, sprinkle with crumb streusel. Return to oven and bake 15-20 minutes until pumpkin custard is set and knife inserted is clean. Cool. Remove edge of tart pan. Decorate with candied pecans.

Candied Pecans: Combine sugar and juice in a 8"x 8" greased pan. Stir in nuts to coat well. Place in 350 degrees F. oven for 12 minutes. Stir once while baking. Pour out onto a plate, separating nuts. Let cool.