

BOURBON PECAN TARTS

Prepared in 15 minutes or less plus 30 minute to bake.

For the Cookie Crust:

- ➔ 4 sticks unsalted butter, diced
- ➔ 4 cups unbleached all-purpose flour
- ➔ ½ cup sugar
- ➔ ½ tsp salt

For the Filling:

- ➔ 3 large eggs
- ➔ 1 cup sugar
- ➔ ⅓ cup unsalted butter, melted
- ➔ ½ cup dark corn syrup
- ➔ ½ cup light corn syrup
- ➔ 3 Tbs bourbon
- ➔ 2 tsp pure vanilla extract
- ➔ ½ tsp kosher salt
- ➔ 3 cups pecan halves

Special Equipment: a standing mixer fitted with paddle attachment; 9 (4 1/2-inch) fluted tart pans with removable bottoms

For the Crust:

Put a baking sheet on middle rack of oven and preheat to 375°F.

Mix crust ingredients in mixer at low speed until a dough forms, 5-7 minutes.

Press ⅓ cup dough onto bottom and up side of each tart pan, making sides slightly thicker. Chill in refrigerator.

For the Filling:

Whisk together eggs, sugar, butter, corn syrups, bourbon, vanilla, and salt.

Divide pecans among tarts, then add filling.

Bake on hot baking sheet in oven until filling is just set and crust is golden-brown, 30 to 35 minutes.

Cool on racks completely before removing sides of pans. Serves 4.

