



Easy Chocolate Truffle Tart



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Yield: 8 to 10 servings

Chocolate Crust:

1/3 cup salted butter (not margarine), softened*

1/2 cup sugar

3/4 cup all-purpose flour

1/3 cup cocoa

Truffle Filling:

1 (12-oz) package semi-sweet chocolate chips

1 1/4 cups whipping cream

1 teaspoon vanilla extract

1/2 cup whipping cream

1 tablespoon granulated sugar

Raspberries, blueberries and sliced strawberries for garnish

1. Preheat oven to 350°.
2. Beat butter and sugar in a medium-size mixing bowl at medium speed of an electric mixer until smooth. Add flour and cocoa; beat on low just until combined and dough is crumbly, scraping down sides as needed.
3. Press chocolate dough into bottom and 1 inch up sides of a 9-inch pie plate or springform pan. Bake at 350° for 10 minutes. Let cool completely on a wire rack, about 40 minutes.
4. Place chocolate chips in a medium-size glass or microwave-safe dish and pour the whipping cream over the chips. Microwave on HIGH for 2 minutes. I have a 1200 watt microwave. Let it stand 1 minute. Stir until chocolate is melted and mixture is smooth. It might look like it will never get smooth but it will in just a couple of minutes. Stir in vanilla.
5. Pour truffle filling into prepared crust, spreading to the edges with the back of a spoon. Refrigerate 2 hours or until firm. If you are making this the day before, cover it after the filling firms up with aluminum foil that you have “tented” so it doesn’t touch the filling and leave marks.
6. Just before serving, beat whipping cream in a small, high sided, bowl with a hand mixer about 1 minute and 30 seconds or just until thick enough to dollop. Serve on tart along with raspberries, blueberries and strawberries.