



# salted peanut tart

FEBRUARY 28, 2019

**SERVINGS: 8 TO 10** **TIME: 1 HOUR 30 MINUTES** **SOURCE: SMITTEN KITCHEN, BUT INSPIRED BY HOUSEMAN RESTAURANT**

*You could also make this tart as bars! Line an 8×8-inch square baking pan with two pieces of parchment paper, each extending up two sides. Press the crust dough evenly across the bottom and 1/4-inch up the sides of this pan. Parbake at 350 (no weights or freezing required) for 15 minutes, until very pale golden. Continue with topping as written; topping baking time is the same as tart. Once cool, cut into 16 square bars.*

## CRUST

- 1 cup plus 2 tablespoons (150 grams) all-purpose flour
- 1/4 teaspoon fine sea or table salt
- 1/3 cup (40 grams) powdered sugar
- 1/2 cup (4 ounces or 115 grams) unsalted butter, cold is fine, cut into a few chunks
- 1/2 teaspoon vanilla extract

## FILLING

- 4 tablespoons (2 ounces or 55 grams) unsalted butter
- 2/3 cup (125 grams) packed light or dark brown sugar
- 1/3 cup (110 grams) honey or golden syrup
- 1/2 teaspoon apple cider vinegar (optional)
- 1/2 teaspoon vanilla extract
- 2 large eggs
- 2 cups (about 10 ounces or 285 grams) salted peanuts
- Flaky sea salt and plain sour cream to finish (optional)

Heat oven to 350°F (175°C).

**Make the crust:** Combine the flour, salt, and sugar in the bowl of a food processor. Add butter and vanilla to the bowl, then run the machine until the mixture forms large clumps — just keep running it; it might take another 30 seconds for it to come together, but it will. Set a marble or two of dough aside, and transfer the rest of it to a 9-inch round tart pan with a removable bottom set on a large baking sheet (for drips and stability of use) and press the dough evenly across the bottom and up the sides. Transfer to freezer for 15 minutes, until solid.

**Parbake crust:** Once firm, prick all over with a fork. Coat a piece of foil with nonstick spray, and press it oiled-side-down tightly against the frozen crust, so it is fully molded to the shape. Bake tart with foil (no pie weights needed)