THE J.M. SMUCKER Co

Black Forest Chocolate Mousse Tart

Prep Time	Cook Time	Serves	Difficulty
1 hr	20 mins	12	N/A

Ingredients

- **Crust:**
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) **Robin Hood®** Oats, Minute or Quick

  Robin Hood® Minute Oats

- 1/2 cup (125 mL) sugar
- 6 tbsp (80 mL) cocoa
- 1/2 cup (125 mL) butter, cold
- 1 tsp (5 mL) vanilla
- 1/4 cup (50 mL) water
- **Filling:**
- 1 can (354 mL) **Carnation®** Evaporated Milk, any type
- 3/4 cup (175 mL) sugar
- 1/4 cup (50 mL) cocoa
- 1 tbsp (15 mL) cornstarch
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 2/3 cup (150 mL) chocolate chips
- 1 1/4 cups (300 mL) whipping cream, whipped, plus additional for garnish, optional
- 1 jar (250 mL) **Smucker's®** Pure Cherry Jam
- **Garnish:**
- cherries and chocolate shavings, optional

Directions

Step 2:

Preheat oven to 375°F (190°C).

Step 3:

Combine flour, oats, sugar, and cocoa in food processor. Add butter and combine until mixture resembles coarse meal. Add vanilla and water and process until dough is crumbly.

Step 4:

Press crumbles in bottom and up sides of 11" (28 cm) flan pan with removable bottom. Prick with fork.

Step 5:

Bake in preheated oven for 15 to 20 minutes or until set. Cool.

Step 7:

Heat milk in medium saucepan until hot but not boiling. Meanwhile, combine sugar, cocoa, and cornstarch in medium bowl. Add eggs and mix well until incorporated. Slowly pour hot milk into egg mixture, whisking constantly, so as to not cook the eggs. When all the milk is incorporated, return mixture to saucepan. Cook over medium heat, stirring constantly until mixture boils and thickens. Remove from heat and add vanilla and chocolate chips. Stir to melt chocolate. Pour into bowl, cover with plastic wrap directly on surface and refrigerate until chilled, about 2 hours.

Step 8:

Beat whipping cream until soft peaks form. Fold into chilled chocolate mixture.

Step 10:

Spread jam in bottom of baked crust. Top with chocolate filling. Garnish with additional whipped cream, cherries and shaved chocolate if desired. Refrigerate 2 hours or until set.

Images

