THE J.M. SMUCKER Co

Chocolate Caramel Pecan Tart

Prep Time	Cook Time	Serves	Difficulty
30 mins	20 mins	N/A	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

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) sugar
- 6 tbsp (90 mL) cocoa powder
- 1/2 cup (125 mL) butter, cold
- 1 tsp (5 mL) vanilla extract
- 1/4 cup (50 mL) water
- **Filling:**
- 1 jar (25 mL/1 cup) Smucker's® Butterscotch Flavoured Topping

  Butterscotch Flavoured Topping

- 1 cup (250 mL) chopped toasted pecans
- 1 cup (250 mL) whipping cream
- 12 oz (350 g) chopped semi-sweet chocolate

Directions

Step 1:

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.

Step 6:

Spread bottom of crust with Smucker's Butterscotch Flavoured Topping. Top with toasted pecans. Set aside.

Step 7:

Bring cream to a boil over medium high heat, in medium saucepan, stirring constantly. Add chocolate chips and stir until mixture is melted and smooth. Pour filling over toasted pecans and smooth top. Refrigerate until firm, at least 3 hours.

Images


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