

Salted Caramel Chocolate Ganache Tart

Poetry & Pies

prep time: 15-20 minutes

bake time: 25-30 minutes

chill time: 1 hour

total time: 1 hour, 50 minutes

servings: 10-12



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- ¾ cup (170g) unsalted butter, softened
- ⅓ cup (85g) creamy peanut butter (unsweetened)
- ⅔ cup (87g) powdered sugar
- 1 tablespoon (13g) [pure vanilla extract](#)
- 18 ounces (510g or 3 cups) [semi-sweet baking chocolate](#), chopped (or chips)
- 1 cup (240g) heavy whipping cream
- ¼ cup (70g) creamy, unsweetened salted peanut butter (stir well if using natural)

Instructions

1. Preheat oven to 350F/175C.
2. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
3. Beat the butter and peanut butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.

4. Add flour and beat on low just until combined.
5. Press dough evenly into your removable bottom [tart pan](#). Depending on the size of pan, you may have some extra dough.
6. Freeze for 10 minutes. Once frozen, line with foil or parchment paper, letting it gently drape over the edge. Fill with pie weights, dried beans, or uncooked rice. Bake for 20 minutes. Remove the foil and weights. Continue baking about 5 minutes more, until the bottom of the crust is matte and the edges are golden. Set on a wire rack to cool completely.
7. When the crust is cool, make the filling. You need a small-ish, heatproof bowl and a small-ish saucepan that the bowl can sit on top of and be about halfway submerged in. Fill the bowl with the chocolate, heavy cream, peanut butter, and a pinch of salt (add $\frac{1}{8}$ teaspoon if using unsalted peanut butter). Fill the saucepan with one to two inches of water and bring that to a boil. Once it is boiling, turn the burner to medium-low and set the bowl of chocolate over it.
8. Stir the chocolate mixture frequently, adjusting the temperature as needed to keep the water at a steady simmer. Once the chocolate is mostly melted, remove the bowl from the saucepan and stir until the chocolate is fully melted. If it doesn't fully melt, you can always return the bowl to the saucepan as needed.
9. Taste, adding a bit more salt or a small bit of extra peanut butter, as needed.
10. Pour the chocolate into the cooled crust. Chill for about 1 hour, until the filling is set and matte in appearance. Alternatively, you can freeze it for 30 minutes, but it will need to go into the fridge as soon as it's set to make it slice-able.
11. Once the tart is set, you can top with some chopped peanuts and a drizzle of peanut butter, if desired.

Enjoy! Keep tart refrigerated until serving.