

Easy Mexican Chocolate Tart

Poetry & Pies

prep time: 15-20 minutes

chill time: 1 hour, 30 minutes

total time: 1 hour, 50 minutes

servings: 8-12



Ingredients

for the [honey cinnamon graham cracker crust](#)

- 12 full graham crackers
- 2 tablespoons (25g) brown sugar, dark or light
- ¼ teaspoon (1g) ground cinnamon
- 4 tablespoons (56g) unsalted butter
- 2 tablespoons (42g) honey

for the Mexican chocolate filling

- 18 ounces (510g or 3 cups) semi-sweet baking chocolate, chopped (or chips)
- 1 cup (240g) heavy whipping cream
- 2 tablespoons (28g) unsalted butter
- ½ to 1 tablespoon (4-8g) ground cinnamon
- one small dash ground cayenne pepper, optional
- pinch sea salt

Instructions

make the honey cinnamon graham cracker crust

1. In a [small food processor](#) or blender, grind the graham crackers, brown sugar, and cinnamon until finely ground (about the texture of almond flour). Pour into a medium mixing bowl and set aside.
2. In a small saucepan, melt the butter over low heat. Add the honey and stir until fully combined and smooth. Pour over the graham crumbs and stir gently until fully combined. The texture will be somewhat crumbly but should stay together when pressed.

3. Gently distribute crust mixture around your [tart pan](#), spreading an even layer across the bottom and a little up the sides. Using a flat-bottomed cup or measuring cup, firmly press the crust in, going in concentric circles to slowly apply pressure across the tart. If you press too firmly at the beginning, it'll just make a hole in the crust, so go in circles until it starts to stick in place.
4. Freeze for 10 minutes, or chill in the refrigerator for 20-30 minutes, until firm.

make the Mexican chocolate filling

5. Once the crust is firmly set, 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, butter, and $\frac{1}{2}$ tablespoon cinnamon. 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.
6. 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.
7. Stir in the sea salt and cayenne, if using. Taste. Add up to $\frac{1}{2}$ tablespoon more of cinnamon, if desired.
8. Pour the chocolate into the hardened crust. Chill for about 1 hour, until the filling is set and matte in appearance. Alternatively, you can freeze the pie to set the filling faster, but it will need to go into the fridge as soon as it's set to make it slice-able.
9. If desired, top set tart with more ground cinnamon and serve with whipped cream.

Enjoy! Keep tart refrigerated until serving.