

Peppermint Hot Cocoa Tart

Poetry & Pies

prep time: 15-20 minutes

chill time: 1 hour, 30 minutes

total time: 1 hour, 50 minutes

servings: 8-12



Ingredients

- 1 cup (227g) unsalted butter
- ¾ cup (173g) powdered sugar
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ teaspoon (2g) salt
- 1 ¾ cups (238g) all purpose flour
- ½ cup (43g) unsweetened cocoa powder
- 18 ounces (510g or 3 cups) semi-sweet baking chocolate, chopped (or chips)
- 1 cup (240g) heavy whipping cream
- 2 tablespoons (28g) [marshmallow fluff](#) (can use store bought)
 - can sub 2 tablespoons (28g) butter and 1 tablespoon (13g) [vanilla extract](#)
- ¼ teaspoon (1g) [peppermint extract](#)
- marshmallow bits and candy cane pieces to decorate

Instructions

1. Preheat oven to 350F/175C.
2. Make your shortbread by whisking the flour, cacao powder, and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.

3. Beat the 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 mixture 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 a bit darker. 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, and 2 tablespoons marshmallow fluff. 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. Pour the chocolate into the hardened crust. Top with marshmallow bits (or mini marshmallows) and candy cane pieces. Chill for about 1 hour, until the filling is set and matte in appearance. Alternatively, you can freeze the tart 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.

Enjoy! Keep tart refrigerated until serving. Tart will last 3-5 days in the fridge. Cover leftovers well to preserve taste (ideally using an airtight container—plastic wrap will stick to the marshmallow fluff).