

## CRANBERRY WALNUT TART

Nut pies can be very sweet — mixing in tart cranberries keeps everything in check.

### **Sweet pastry dough**

3 large eggs

2/3 cup packed dark brown sugar

2/3 cup light corn syrup

1/2 stick (1/4 cup) unsalted butter, melted and cooled

1/2 teaspoon salt

1 teaspoon vanilla

1 1/4 cups chopped fresh or frozen cranberries (7 oz; thawed if frozen)

1 cup chopped walnuts (1/4 lb)

Special equipment: a 10- to 11-inch round tart pan (1 inch deep) with a removable bottom; pie weights or raw rice

**Make shell:** Roll out dough into a 13-inch round (1/8 inch thick) on a floured surface with a floured rolling pin and fit into tart pan. Trim edge of dough, leaving a 1/2-inch overhang, then fold overhang inward and press against side of pan to reinforce edge. Lightly prick bottom of shell all over with a fork, then chill 30 minutes. Put oven rack in lower third of oven and preheat oven to 425°F. Line shell with foil and fill with pie weights. Bake until pastry is set and pale golden on rim, about 15 minutes. Carefully remove foil and weights and bake shell until pale golden all over, 5 to 10 minutes more. Transfer shell in pan to a rack. **Make filling:** Move oven rack to middle position and reduce oven temperature to 350°F.

Whisk together eggs, brown sugar, corn syrup, butter, salt, and vanilla in a bowl until smooth, then stir in cranberries and walnuts.

Pour filling into shell and bake tart until filling is set and golden, 40 to 45 minutes. (If pastry edge darkens before tart is done, cover edge with a pie shield or foil.) Cool completely in pan on rack.

Cooks' notes: • Tart can be baked 1 day ahead and kept, covered, at room temperature.

• For a more unusual presentation, you can make the tart in an 11- by 8-inch rectangular fluted tart pan with a removable bottom.

Makes 8 to 10 servings.