



# Make It Sweet.

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## Sweet and Savory Tarts

### Crumb Crust

4 C Ritz Cracker crumbs (4 sleeves)  
8 oz (16 Tbsp) Butter  
2 Large Eggs

- Process crackers until fine
- Melt butter and mix with crackers along with the eggs.
- Add to greased tart pans and tamp very firmly bringing crumb crust up the sides (rounded tsp for mini cupcake size tarts)
- Yield - 48 mini cupcake size tarts or 24 cupcake size tarts

### Shortening Crust

360 g (3 C) All-Purpose Flour  
1 ½ tsp Salt  
3 Tbsp Granulated Sugar  
227 g (1 C) High Ratio Shortening  
1 Large Egg  
1 tsp Apple Cider Vinegar  
5 Tbsp Cold Water

- Scale flour, salt and sugar into the bowl of a food processor and mix
- Add shortening and pulse until dry and crumbly
- Add egg, sprinkle vinegar and water over top
- Mix in pulses until dough mostly comes together in a ball.
- Turn out on to counter and lightly knead to get the dough to hold together
- Use right away or refrigerate wrapped in plastic for 3 days or frozen for 1 month
- To blind bake – preheat oven to 375°F. Roll out dough to 1/8" thick on lightly floured surface. Cut circles and place into tart pan. Line with foil and fill with beans. Bake for 15 minutes until golden.
- Yield – crust for 2 - 9" pies or 24 cupcake size tarts

### Sour Cream Butter Crust

360 g (3 C) All-Purpose Flour  
2 Tbsp Granulated Sugar  
1 tsp Kosher Salt  
280 g (2 ½ sticks) Unsalted Butter  
8 Tbsp (113 g) Sour Cream

- Scale flour, sugar and salt into the bowl of a food processor and mix
- Add butter that is cut into small pieces and process in long pulses until mixture is dry and crumbly.
- Add sour cream and process in pulses until the dough forms a ball
- Pour and scrape onto lightly floured counter and work gently to get the dough to combine.
- Divide in half, form into a disk, wrap in plastic and refrigerate for 1 hour before using. Store in the fridge for 3 days or the freezer for 1 month.
- Yield – crust for 2 – 9" pies or 24 cupcake size tarts

## Caramelized Onion Tart

3 Large Vidalia (sweet) Onions  
4 Tbsp Butter  
6 Large Eggs  
2 C Heavy Cream  
4 Tbsp Butter - melted  
1 tsp Kosher Salt  
1 tsp Pepper  
½ tsp Nutmeg  
2 C Grated Gruyere Cheese  
Cooked Bacon (optional)

## Caramel Apple Tart

6 Large Granny Smith Apples  
2 Tbsp Lemon Juice  
8 Tbsp Butter – melted  
½ C Granulated Sugar  
1 Tbsp Cinnamon  
  
16 oz Caramel Balls (optional)  
½ C Granulated Sugar  
1 Tbsp Cinnamon  
Powdered Sugar for dusting

## Coconut Cream Tart

### Coconut Pastry Cream

2 C Whole Milk – divided  
1 C Cream of Coconut  
½ C (100g) Granulated Sugar  
1/4 teaspoon Salt  
¼ C (35g) Cornstarch  
1 Tbsp All-Purpose Flour  
4 Large Egg Yolks  
4 Tbsp (57g) butter in small pieces  
2 teaspoons Vanilla Bean Paste  
1 C Macaron Coconut

### Whipped Cream Topping - Combine together and whip to stiff peaks

1 C Heavy Cream  
1 Tbsp Piping Gel  
½ C Powdered Sugar

- Preheat oven to 375°F
- Dice onions
- In a sauté pan, melt butter, add onions and sauté over medium heat until onions begin to brown – set aside to cool
- Combine eggs, cream, melted butter, salt, pepper and nutmeg and stir until smooth
- Into prepared crusts arrange cheese (bacon) and then onion
- Pour egg custard into crust – do not over-fill
- Bake about 15 minutes until puffed and golden
- Yield – 48 mini tarts

- Preheat oven to 375°F
- Half apples, core them and slice thinly
- In a large pan stir to combine – apples, lemon juice, butter, sugar and cinnamon. Heat on medium heat until apples are soft but not mushy.
- Roll out ¼ of the Butter Crust to a rectangle about 4.25" x 11" – a little thinner than 1/8" thick on lightly floured surface. Cut into 3 strips – 1.5" x 11"
- Brush strips with a little bit of the apple juices from the saucepan. Sprinkle with cinnamon and sugar.
- Position apples slightly above the top edge of the dough overlapping the ends.
- Add a few caramel balls at the bottom edge of the apples.
- Fold up the bottom edge and carefully roll into a cylinder.
- Bake about 20 minutes until crust is golden
- Cool in pan for 5 minutes before removing
- Yield – 24 cupcake size tarts

### Make the pastry cream

- In a medium saucepan combine 1 1/2 cups milk, cream of coconut, sugar and salt. Bring to a simmer over medium heat, stirring to dissolve the sugar.
- In a bowl, whisk cornstarch, flour, egg yolks and 1/2 cup milk.
- Temper the yolk mixture with some of the warm milk
- Pour the egg/milk mixture back into the remaining simmering milk. Bring to a boil, stirring constantly with a whisk, until the mixture thickens.
- Remove from heat and strain through a fine strainer into a bowl. Stir in butter and mix until melted. Mix in vanilla and coconut.
- Cover with plastic wrap – right on the surface.
- Refrigerate until cool.
- Store covered in the refrigerator, for up to 5 days.

Blind bake pie crust and cool.

Into pie crust – pipe pastry cream. Top with whipped cream. Refrigerate.