

Bacon-Topped Chocolate Caramel Tarts: A Decadent Sweet and Savory Treat

Looking for a dessert that's as bold as it is indulgent? These



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Tart Shells: 1 1/4 cups all-purpose flour
1/4 cup powdered sugar 1/2 cup unsalted butter,
cubed and chilled 1 large egg yolk:

For the Caramel Filling: 1/2 cup granulated sugar
1/4 cup unsalted butter 1/4 cup heavy cream 1/2
teaspoon sea salt:

For the Chocolate Ganache: 1 cup semi-sweet
chocolate chips 1/2 cup heavy cream:

For the Topping: 4 slices cooked bacon, crumbled
Sea salt flakes (optional):

DIRECTIONS

1. Instructions:
2. Prepare the : Tart Shells:
3. Preheat your oven to 350°F (175°C). In a food processor, combine flour and powdered sugar. Add cubed butter and pulse until the mixture resembles coarse crumbs. Add the egg yolk and pulse until the dough comes together.
4. Roll out the dough and press it into tartlet pans. Prick the bottoms with a fork, line with parchment paper, and fill with pie weights. Bake for 15 minutes, then remove the weights and bake for another 5 minutes. Let cool completely.
5. Make the : Caramel Filling:
6. In a saucepan over medium heat, melt the sugar until golden brown, stirring constantly. Add butter and stir until melted. Gradually whisk in the cream and cook for another 2-3 minutes until thickened. Stir in sea salt and let cool slightly before spooning into the tart shells.
7. Prepare the : Chocolate Ganache:
8. Heat the heavy cream in a small saucepan until just simmering. Pour over the chocolate chips in a heatproof bowl and let sit for 2 minutes. Stir until smooth and glossy. Pour the ganache over the caramel layer in each tart shell.
9. Add the : Bacon Topping:
10. Sprinkle crumbled bacon on top of the ganache. Add a pinch of sea salt flakes, if desired.
11. Chill and : Serve:
12. Refrigerate the tarts for at least 1 hour to set. Serve chilled or at room temperature for a dessert

that's sure to impress.

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