

Master the Art of Classic Flan Tart: Creamy Custard Meets Buttery Crust

If you're looking for a dessert that's both elegant and indulgent, this



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1/2 cup unsalted butter, chilled and cubed
- 2 tbsp granulated sugar
- 1/4 tsp salt
- 2-3 tbsp ice water
- 2 cups whole milk
- 1/2 cup heavy cream
- 1/2 cup granulated sugar
- 3 large eggs
- 1 tsp vanilla extract
- 2 tbsp cornstarch

Instructions:

Prepare the Tart Crust:In a food processor, pulse together the flour, sugar, and salt. Add the chilled butter and pulse until the mixture resembles coarse crumbs. Gradually add the ice water, 1 tablespoon at a time, until the dough comes together. Form into a disc, wrap in plastic, and chill for 30 minutes.

Preheat the Oven:Preheat your oven to 375°F (190°C). Roll out the chilled dough on a floured surface to fit a 9-inch tart pan. Press the dough into the pan, trim the edges, and prick the base with a fork. Line with parchment paper and fill with pie weights or dried beans.

Blind Bake the Crust:Bake the crust for 15 minutes, then remove the parchment and weights. Bake for an additional 5-7 minutes, or until golden. Allow to

cool completely.

Make the Custard Filling:In a saucepan, heat the milk, cream, and half the sugar over medium heat until it just begins to simmer. In a separate bowl, whisk together the eggs, remaining sugar, cornstarch, and vanilla. Gradually add the hot milk mixture to the egg mixture, whisking constantly.

Cook the Custard:Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens enough to coat the back of a spoon. Be careful not to let it boil.

Assemble the Tart:Pour the custard filling into the cooled tart shell, smoothing the top. Bake at 325°F (165°C) for 20-25 minutes, or until the custard is just set and jiggles slightly in the center.

Cool and Serve:Allow the flan tart to cool to room temperature, then chill in the refrigerator for at least 2 hours before serving. Slice and enjoy!

Tips for a Perfect Flan Tart:

Chill the Dough: Properly chilling the dough helps prevent shrinking and ensures a crisp crust.

Use Fresh Eggs: They contribute to the custard's rich, creamy texture.

Test for Doneness: The custard should still have a slight jiggle in the center when you remove it from the oven.

Why This Recipe Is a Crowd-Pleaser:

DIRECTIONS

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11. **Why This Recipe Is a Crowd-Pleaser:** The Classic Flan Tart is a dessert that impresses with its elegant presentation and luscious taste. It's versatile, delicious on its own, or paired with fresh berries or a drizzle of caramel sauce. Whether you're baking for a special occasion or indulging your love of classic desserts, this flan tart is sure to delight.
12. **Try this recipe and let me know how it turned out!** Don't forget to share it with dessert lovers and visit I Wuv Cooking for more culinary inspiration.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/master-the-art-of-classic-flan-tart-creamy-custard-meets-buttery-crust/>