

Chocolate brownie pecan tart

Ingredients

Pastry

- 180g plain flour (plus extra for dusting)
- 2 tbsp cocoa powder
- 2 tbsp icing sugar
- 1/2 tsp salt
- 90g unsalted butter

Filling

- 125g salted butter
- 100g plain chocolate
- 200g golden caster sugar (brown sugar is also suitable)
- 2 eggs
- 1 tbsp vanilla
- 4 tbsp plain flour
- 125g pecan halves, roughly chopped

Instructions

1. Make the pastry

Put the flour, cocoa, icing sugar and salt in a food processor and pulse until combined. Add butter and pulse again, until you have a sandy texture and the butter has disappeared into the mixture. Pour mixture into a bowl. Add ice-cold water (1 tbsp at a time) mixing in between until the pastry comes together in clumps. Don't over work the pastry or it will become too tough. Tip onto a sheet of plastic wrap and draw up on all sides – gently press the pastry into a ball. Wrap and chill for at least 30 minutes (you can also freeze for up to 3 months).

2. Heat oven to 350F. Roll out the pastry and use to line a 9.5-inch tart tin. Chill for 15 minutes in the freezer or 30 minutes in the fridge. Line with baking paper and baking beans and bake for 10 minutes. Take out the beans and paper and bake for another 5 minutes. Let sit while you make the filling.

3. Melt the butter and chocolate in a large glass or metal bowl set over a pan of boiling water. Remove bowl from heat. Whisk in the sugar, eggs and vanilla, then the flour. Stir in the pecans, pour into the tart case and bake for 30 minutes. Let cool and serve with vanilla ice cream!