

Dessert

Carrot Cake Tart

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 3 hours 10 minutes

TART

1 Pillsbury refrigerated pie crust, softened as directed on box

1/4 cup unsalted butter, melted and cooled slightly

1 cup packed light brown sugar

1/3 cup light corn syrup

2 eggs

2/3 cup Pillsbury Best all-purpose flour

1 teaspoon McCormick ground cinnamon

1/2 teaspoon baking soda

1/2 teaspoon salt

1 1/2 cups carrots, shredded

1/2 cup raisins

1/2 cup Fisher Chef's Naturals pecans , chopped

FROSTING

2 packages (3 oz each) cream cheese, softened

2 tablespoons unsalted butter, softened

1 1/2 cups powdered sugar

1/2 teaspoon McCormick pure vanilla extract

GARNISH

12 whole Fisher praline pecans

1/2 cup Hershey's caramel syrup

12 carrot curls (if desired)

Preheat the oven to 350 degrees.

Place a large cookie sheet on the middle oven rack.

Unroll the pie crust. Place in an ungreased 10-inch tart pan with a removeable bottom. Press the crust firmly against the bottom and side of the pan. Trim the edges.

In a large bowl, beat 1/4 cup of the melted butter, brown sugar and the corn syrup with an electric mixer on medium speed until blended. Add the flour, cinnamon, baking soda and salt. Beat on low speed until blended. Stir in the carrots, raisins and chopped pecans. Spread the mixture evenly over the bottom of the crust-lined pan. Place the tart on the cookie sheet in the oven.

Bake 30 to 40 minutes or until the filling is set and deep golden brown. Cool completely on a cooling rack, about one hour. Remove the side of the pan. Place the tart on a serving plate.

In a medium bowl, beat the cream cheese and two tablespoons of butter with an electric mixer on high speed until smooth. Add the powdered sugar and vanilla. Beat on low speed until creamy. Frost the cooled tart. Place the praline pecans evenly around the edge of the tart.

Refrigerate for one hour.

To serve, cut into twelve wedges. Drizzle each serving with two teaspoons of the caramel syrup. Garnish each wedge with a carrot curl.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 376 Calories; 20g Fat (46.8% calories from fat); 4g Protein; 47g Carbohydrate; 1g Dietary Fiber; 93mg Cholesterol; 293mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 3 1/2 Fat; 2 1/2 Other Carbohydrates.