



Chocolate Tart Crust

Adapted from Martha Stewart

BAH Note: I have Sweet Mary to thank for introducing me to Pumpkin Tart. She brought it to our [Inspired Supper](#) and I was so impressed by the tart that I finally pulled out the tart pan that has been sitting in the cabinet for over a year and made it myself. Despite having the dough as cold as possible, I still found that it warmed up quickly resulting in sticking and tearing. If that happens, put the dough back in the fridge for ten or fifteen minutes to firm back up before continuing. A big hunk of dough ripped off as I was placing it in the pan so I just used my fingers to work the pieces back together. After it's filled, you can't tell whether you rolled your dough perfectly or whether it fought you like a rebellious teenager. So don't sweat it.

- 1 cup all purpose flour
- 1/4 cup plus 1 tablespoon granulated sugar
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 cup (1 stick) butter, frozen
- 1 large egg
- 4 oz bittersweet chocolate, finely chopped

Whisk together the flour, sugar, cocoa, salt, and spices in the work bowl of your mixer. Using a box grater, quickly grate the butter into the flour mixture. Using your hands, gently fold the butter into the flour mixture. Place the bowl, along with the paddle attachment from your mixer, into the refrigerator (or freezer if you have the room) for 20 to 30 minutes. Then mix on low for a few minutes until the mixtures resembles coarse meal and the butter is pea-sized. Add the egg and mix until everything just comes together to form a dough. Shape the into a disk, cover it in plastic wrap, and refrigerate for at least an hour, and up to a day, before proceeding.

Preheat the oven to 350 degrees. Roll the dough out to 1/8 inch thick on a lightly floured surface. Brush off the excess flour. Transfer the dough to your 10-inch tart pan with a removable bottom. Press the dough into the bottom and up the sides of the pan and trim the edges. Use a fork to lightly prick all over the bottom of the dough. Chill for 30 minutes.

Bake the shell until it is firm, about 15 minutes. Immediately sprinkle the bottom of the shell with the chopped chocolate and smooth with a spatula.