

## Dessert

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# Orange Cream-Chocolate Tarts

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 6**

**Preparation Time: 55 minutes**

**Start to Finish Time: 2 hours 15 minutes**

**1 teaspoon unflavored gelatin**

**2 tablespoons cold water**

**4 egg yolks, beaten**

**1/2 cup sugar**

**2 tablespoons orange peel, grated and divided**

**1/4 cup freshly squeezed orange juice**

**1 1/2 teaspoons lemon juice**

**1/4 teaspoon salt, divided**

**3 tablespoons butter, divided**

**1 1/2 teaspoons McCormick pure vanilla extract, divided**

**1 1/4 cups whipping cream**

**1 box Pillsbury refrigerated pie crusts, softened as directed on the box**

**1/4 cup Hershey's semi-sweet chocolate baking chips**

In a small bowl, soften the gelatin in cold water.

In a 2-quart heavy saucepan, stir together the egg yolks, sugar, one tablespoon of the orange peel, orange juice, lemon juice and 1/8 teaspoon of the salt. Cook over low heat for 8 to 10 minutes, stirring constantly, or until slightly thickened. Remove from the heat. Add two tablespoons of the butter, the gelatin and one teaspoon of the vanilla. Stir until the butter is melted. Fill a large bowl with ice water. Place the saucepan in the water. Cool the egg mixture, stirring occasionally, about 10 minutes or until thickened.

In a medium bowl, beat the whipping cream with an electric mixer on high speed until stiff peaks form. Reserve 1/2 cup of the whipped cream. Refrigerate. Carefully fold the orange mixture into the remaining whipped cream. Refrigerate while preparing the tart shells.

:Preheat the oven to 425 degrees.

Cover the outside of six (6-ounce) custard cups or ramekins with foil. Spray with Crisco Original no-stick cooking spray. Place the cups upside down on a 15x10-inch pan with sides.

Unroll the pie crusts. Roll each into a 12-inch round. Using a 4 1/2-inch scalloped or round cookie cutter, cut three rounds from each crust. Place a dough round over the back of each custard cup, pressing the dough to fit around the cup. Prick the dough several times with a fork.

Bake the shells for 10 to 13 minutes or until golden brown. Cool for 15 minutes. Carefully remove the shells from the cups. Place, open side up, on a cooling rack.

In a small microwaveable bowl, microwave the chocolate chips and the remaining one tablespoon of butter on HIGH for 10 to 20 seconds, until smooth. Stir in the remaining 1/8 teaspoon of salt and 1/2 teaspoon of vanilla. Brush a thick coating of the chocolate mixture over the bottom and up the side of the inside of each shell. Let stand 5 minutes or until set.

Evenly divide the orange filling among the tart shells. Top the tarts with the reserved whipped cream and the remaining one tablespoon of orange peel.

Refrigerate for one hour (the filling will be soft).

Store covered in the refrigerator.

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Per Serving (excluding unknown items): 331 Calories; 28g Fat (73.2% calories from fat); 3g Protein; 20g Carbohydrate; trace Dietary Fiber; 225mg Cholesterol; 173mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 1 Other Carbohydrates.