

Chocolate Honey Almond Tart by Lynn's Recipes



Lynn demonstrates a Giada at Home recipe for Chocolate Honey Almond Tart. This is a very easy and chocolately dessert that would be great for a dinner party or special occasion. From Giada de Laurentiis.

Ingredients:

- 9 chocolate graham crackers
- 2 Tablespoons slivered almonds
- 4 Tablespoons (1/2 stick) unsalted butter, cut into 1/2" pieces, at room temperature, plus more for the pan
- 3/4 cup heavy cream
- 1/4 cup honey
- 2 cups (12 ounces) semisweet chocolate chips

Preheat the oven to 350°. Butter the bottom and sides of a 9" round spring form pan.

Place the graham crackers and almonds in the bowl of a food processor. Process until the mixture forms fine crumbs, 15 to 20 seconds. Add the butter and pulse until incorporated. Press the crumb mixture into the bottom of the prepared pan. Bake for 12 minutes. Cool to room temperature, about 20 minutes.

In a small saucepan, whisk together the heavy cream and honey over low heat until the honey has dissolved. Increase the heat to medium and bring the mixture to just below a boil. Put the chocolate chips in a medium bowl. Pour the hot cream mixture over the chocolate and stir until smooth. Pour the chocolate filling over the prepared crust. Refrigerate for at least 5 hours or preferably overnight.

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Loosen the tart from the sides of the pan by running a thin metal spatula around the edge. Unmold the tart and transfer to a serving plate. Cut into wedges and serve.

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