



Pumpkin Tart with Chai Cream

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 65 minutes

Total Time: 2 hours 50 minutes

Crust:

- Butter, for greasing
- 2 cups raw pecans
- 2 tbsp pure maple syrup
- 1 tsp pure vanilla extract
- 4 tbsp unsalted butter, melted
- 1/4 cup whole-wheat flour
- 1/4 tsp kosher salt

Pumpkin Filling:

- 1 (15-ounce) can pure pumpkin purée
- 1/2 cup canned full-fat coconut milk
- 2 large eggs
- 1/3 cup plus 3 tablespoons pure maple syrup
- 2 tsp pure vanilla extract
- 1 tsp ground cinnamon
- 1/2 tsp freshly ground nutmeg
- 1/2 tsp ground ginger
- 1/2 tsp kosher salt

- 1/3 cup raw pumpkin seeds (pepitas)

Chai Whipped Cream:

- 1 cup heavy cream
- 1/4 tsp ground cinnamon
- 1/8 tsp ground ginger
- 1 tbsp pure maple syrup
- 1 vanilla bean, halved lengthwise and seeds scraped out

- Pure maple syrup for serving
- Flaky sea salt, for sprinkling

Make the Crust: Preheat the oven to 350°F with a rack in the center. Grease a 9-inch tart pan with butter.

Pulse the pecans in a food processor until finely chopped. Add the maple syrup, vanilla, melted butter, flour, and kosher salt and pulse to combine. Press the mixture into the prepared pan. Set the pan on a rimmed baking sheet and bake for 10 to 15 minutes, until the crust is golden and the nuts smell toasted. Remove from the oven and set aside. Leave the oven on.

Meanwhile, make the filling. In a large bowl using a handheld mixer, beat the pumpkin, coconut milk, eggs, 1/3 cup of the maple syrup, the vanilla, cinnamon, nutmeg, ginger, and kosher salt until combined. Pour the mixture into the baked crust.

Bake the tart for 45 to 50 minutes, or until the center no longer jiggles. Let cool on the counter for 30 minutes and then place in the fridge to cool completely, about 1 hour.

While the tart bakes, toss together the pumpkin seeds and the remaining 3 tablespoons of maple syrup on a parchment-lined baking sheet. Add a sprinkle of flaky salt. Transfer to the oven and roast alongside the tart for 10 to 15 minutes, or until the pumpkin seeds are toasted and golden. Remove from the oven and sprinkle generously with sea salt.

Make the Topping:

In a large bowl using a handheld mixer, whip the cream until it holds soft peaks. Add the cinnamon, ginger, maple syrup, and vanilla bean seeds. Whip once more until combined and fluffy.

When ready to serve, top the tart with the chai whipped cream. Drizzle with a little maple syrup and top with the pumpkin seeds and some flaky salt.

Recipe by Half Baked Harvest