

Recipe and Directions

Gluten-free BAKED CARAMEL CORN

Easy on the waistline, Easy on the pocketbook, Easy to make, SO Easy to eat - and of course, gluten free!

1 C. butter (2 sticks, unsalted)

2 C. firmly packed light brown sugar

1/2 C. light Karo syrup

1 tsp. salt

1/2 tsp. baking soda

1 tsp. vanilla extract

6 qt. popped pop corn

(Recommend HT light microwave popcorn, three 2.9 oz bags)

Use butter papers to lightly grease bottom of BIG pan.

When corn is popped, shake in colander so unpopped kernels fall to bottom and are not included when placing popped corn in big turkey roaster or other big, deep pan.

Melt butter in heavy, large pot on stove. Stir in brown sugar, corn syrup and salt. Bring to a boil stirring constantly. Boil without stirring 5 minutes. Remove from heat. Stir in baking soda and vanilla. Stir vigorously for one minute. Gradually pour hot caramel over popped corn, mixing well. Bake in 250 oven for one hour stirring every 15 minutes.

Remove from oven. Cool and break apart with end of wooden spoon. Can add peanuts to popped corn if desired.

Enjoy!!

BRENDA BARGER

Recipe with the MOST VOTES

Chocolate Tart with Shortbread Crust

This is a decadent chocolate tart that looks very fancy but is easy to make. I highly recommend making the shortbread crust (which makes it a little more difficult) but a premade, sweet pie crust would work. I prefer bittersweet chocolate but if you like semi-sweet or milk chocolate better, go wild!

Crust (makes enough for 2, 8 inch tart shells)

½ lbs. unsalted butter (2 sticks) – very soft at room temperature

8 oz. sugar (1 cup)

½ teaspoon vanilla

½ teaspoon lemon zest

1 egg

12 oz. All-purpose flour (2 ¾ cups)

¼ teaspoon salt

1. Cream the butter and the sugar until light and fluffy.
2. Add the egg and mix until fully incorporated.
3. Mix in the vanilla and the lemon zest.
4. With the mixer off, add all the flour and the salt.
5. Begin mixing slowly and then gradually increase the mixer speed until all of the flour is incorporated and you have a soft paste.
6. Form a pancake with the dough and wrap in plastic wrap. The dough can be kept in the refrigerator for 5 days and in the freezer for up to a month.

Filling

¾ cup Heavy Cream

½ cup whole milk

8 oz. bittersweet or semisweet chocolate (the better the quality the better the tart!)

1 egg gently beaten

1. Chop chocolate into small pieces and put in a bowl (preferably stainless steel)
2. Carefully heat the milk and the cream together until simmering

3. Pour the cream mixture over the chocolate. DO NOT stir it for 10 minutes.
4. After 10 minutes gently stir the chocolate and cream mixture until well blended. Stir as little as possible to avoid incorporating too much air.
5. Gently stir in the egg

Assembly

1. Preheat oven to 350 degrees to pre-bake the tart shell
2. Roll out short bread to about 1/4 inch thick (keep it as cold as possible but still warm enough to work with)
3. Place rolled dough into a tart pan or pie plate (I like the French tart pans with removable bottoms but any pie plate will work. However, the filling only makes approximately 2 ½ cups and will not fill an entire deep dish pie plate.)
4. Refrigerate the prepared tart shell for approximately 30 minutes.
5. Fill with pie weights (parchment or tin foil with dried beans, sugar or rice will work in place of weights). Make sure weights go all the way to the top.
6. Blind bake/ pre-bake the tart shell in 350-degree oven for 30-35 minutes until sides and bottom are golden brown.
7. Remove tart shell from oven, remove weights and allow it to cool until just warm to the touch.
8. Turn the oven down to 300 degrees
9. Pour in prepared tart filling.
10. Bake in 300-degree oven for 20-25 minutes until the filling is just set. (tip: to test, gently shake the tart. You are looking for a small jiggle and NO cracks in the surface.
11. Serve warm, at room temperature or cold with cinnamon or vanilla ice cream. (I like it best cold the next day!) The tart may be kept in the refrigerator for several days.

Enjoy!!

Nora Barger

Recipe with the MOST DONATIONS