

## Nutcracker Tart

1-1/4 C flour

1/4 t ground ginger

sugar

butter or margarine

4 eggs

1 C dark corn syrup

1 t vanilla extract

1 4 oz. bag pecan halves (1-1/4 cups)

1 3-1/2 oz jar macadamia nuts

About 3 hours before serving, or early in the day:

1. In med. bowl, mix flour, ginger and 2 T sugar. With pastry blender or two knives used scissor-fashion, cut 1/2 cup butter or margarine (1

stick) into flour mixture until mixture resembles coarse crumbs. Add 1 egg; mix lightly with fork until pastry just holds together. Pat pastry on bottom and up side of 10-inch tart pan with removable bottom.

2. Preheat oven to 350 F. In 2 quart saucepan over low heat (I do it in microwave) melt 4 tablespoons butter or margarine ( $\frac{1}{2}$  stick); remove from heat. With wire whisk, beat in corn syrup, vanilla extract,  $\frac{1}{4}$  cup sugar, and 3 eggs just until blended.

3. Arrange pecans and macadamia nuts on bottom of crust; carefully pour egg mixture over nuts. Bake at 350 35 minutes or until knife inserted 1" from edge comes out clean.

4. Cool in pan on wire rack.

5. To serve, remove side of pan, garnish with whipping cream. Makes 10 servings. About 500 calories per serving without whipping cream.