



chocolate tart;

1. (chalk-oh-laht tarht) *noun*.
No-bake tart of chocolate ganache over a buttery oreo crust.
2. Produces 24 servings.
3. Preparation 45 mins.
4. Oven temperature set to --.

Ingredients;

Crust

$\frac{1}{2}$ c. butter, melted
32 Oreos

*Toppings**

sprinkles
fresh fruit

Filling

2 c. semisweet chocolate chips
1 c. cream

* Try other toppings including toffee bits caramel bits, cookie crumbles, chopped nuts, etc.

Instructions;

Crust

1. In a food processor, add oreos and blend until finely chopped. Meanwhile melt butter in the microwave.
2. Mix together oreos and melted butter, then pour into a pan (or individual containers) and press into the bottom.
3. Refrigerate while preparing the filling.

Filling

4. In a medium pot, add the cream, and heat until bubbles just appear at the sides of the pot. You do not need to bring to a boil.
5. Remove from heat and add the chocolate chips, stirring until a thick ganache forms. Return to heat in small increments if difficulty melting.
6. Pour over the chilled crust and smooth out. Press toppings into the chocolate, then refrigerate at least 2 hours before serving.