**FROZEN CHOCOLATE MOUSSE TART**

With minimal hands-on time, and hardly any oven time, this tart is an ideal dessert for summer. It’s elegant enough for a celebration, but delicious enough for any occasion.

**INGREDIENTS:**

FOR CRUST:

1. 1-1/4 cups (5 ounces) finely crushed graham cracker crumbs
2. ¼ cup (1-3/4 ounces) sugar
3. 5 tablespoons (2-1/2 ounces) melted butter
4. ½ teaspoon Cinnamon

FOR FILLING:

1. 1-7/8 cups(15 ounces) heavy cream
2. 1-1/2 teaspoon (9 ounces) chopped Merckens Bittersweet Chocolate Bar

FOR TOPPING:

1. ¼ cup (2-1/2 ounces) chopped Caramel Block Bar
2. 2 tablespoons (1 ounce) heavy cream

GARNISH:

1. 1 tablespoon unsalted butter
2. Pinch salt
3. ½ cup (2 ounces) chopped nuts

**DIRECTIONS:**

Preheat oven to 375 degrees F.

TO MAKE CRUST: Blend the crust ingredients together, and press into the bottom and up the sides of a 9” tart pan. Freeze for 15 minutes, then bake for 8 to 10 minutes, until the edges are slightly browned. Set aside to cool.

TO MAKE FILLING: In a microwave or saucepan, heat the cream until steaming. Pour 1 cup of the cream into a bowl with the chocolate and stir until smooth.

Brush ½ cup of the chocolate mixture onto the inside of the cracker crust. Refrigerate the crust. Gradually stir the remaining heated cream into the remaining chocolate mixture until completely smooth. Cover and chill this filling overnight.

Once chilled, whip the filling until stiff peaks form. Spoon it into the crust, smooth the surface, cover, and freeze until ready to serve.

TO MAKE THE TOPPING: Heat the caramel and cream over low heat, whisking until smooth. Cool to room temperature.

TO MAKE THE GARNISH: Smear butter into a 12” square on a baking sheet. Spread nuts atop the butter, then sprinkle with salt. Bake in a preheated 300 degrees F. oven for 8 to 10 minutes, stirring every couple of minutes. Remove the nuts from the pan and cool to room temperature.

TO SERVE: Transfer the tart from freezer to refrigerator to soften 30 minutes before serving. Drizzle with caramel sauce, and sprinkle with nuts.