



Cranberry Orange Mascarpone Tart

This is a divine treat that everyone will love. Make the crust using Pamela's Lemon Shortbread, and the filling and topping ahead of time and then assemble right before serving for a quick and easy, fresh dessert.

Ingredients

Lemon Pecan Crust

- 1 box finely crumbled [Pamela's Lemon Shortbread](#)
 - 1 cup finely chopped (3/4 cup final measurement) toasted pecans*
 - 3 tbsp brown sugar
 - 3 tbsp turbinado sugar
 - 6 tbsp butter
- ### Orange Mascarpone Cream Filling
- 8 oz. Mascarpone cheese
 - 1/2 cup Greek yogurt
 - 1/2 cup powdered sugar
 - 2 tbsp fresh orange juice
- ### Cranberry Orange Marmalade Topping
- 1 tbsp butter
 - 1/4 cup honey
 - 1/4 cup brown sugar
 - 2 tbsp sugar
 - 1/4 cup orange juice
 - 1 tbsp orange zest
 - optional 1 tbsp Kirsch or Grand Marnier
 - 1 tsp cinnamon
 - optional 1/4 tsp coriander
 - 1/2 cup water
 - 12 oz. fresh or frozen cranberries

Directions

*To toast pecans, put in oven at 300° for 10 minutes. Once toasted, finely chop.

Note: It is very easy to make the crust, filling and topping ahead of time and quite easy put the tart together just before serving.

Lemon Pecan Crust

Mix the crumbled Pamela's Lemon Shortbread, chopped toasted pecans*, brown sugar and turbinado sugar, add melted butter and mix well. Pat into 9-inch or 10-inch tart pan, preferably one with a removable bottom, forming a small crust up the side. Bake at 325°; in pan set

on sheet pan for 18 to 22 minutes, until just starting to brown, with small cracks starting to appear around the edges.

Cool on rack and take out of pan when completely cool. Place on serving plate, cover lightly with foil or plastic wrap until served.

Orange Mascarpone Cream Filling

Beat cheese in small bowl with hand mixer until smooth. Add yogurt and mix. Add powdered sugar and orange juice, mix until smooth. Cover bowl with plastic wrap and keep chilled until served. If kept more than a couple of hours the yogurt will thin the cream, requiring the addition of a couple more tablespoons of powdered sugar (which will sweeten the cream, pleasing those who prefer a little sweeter dessert).

Cranberry Orange Marmalade Topping

Melt butter in saucepan, add remaining topping ingredients and mix well. Bring to a boil, stirring, until the cranberries pop. Reduce heat to low and simmer, stirring occasionally, until thick and luscious, about 45 to 60 minutes.

Assemble tart by spreading the cream filling over the crust, leaving a little of the crust showing around the edge. Add a smaller ring of cranberry marmalade over the top of the cream, leaving some of the cream showing.

Chef's Note: Dust a light sprinkling of orange zest over the entire tart for a festive look and fresh taste.

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