

Becky Bakes...

## CHOCOLATE TART

1 Sweet/Dessert pastry Case  
75ml Double Cream  
75ml Milk  
75g Dark Chocolate Chips  
75g Milk Chocolate Chips  
1 Egg, very well beaten



Serves 6-8

Decoration ideas: Sugar Sprinkles/Hearts, Chocolate eggs, Fresh Fruit

Cook in the oven on a baking tray

1. Oven on to Gas mk. 4, 180°C (160°C Fan), 350°
2. Unwrap the pastry case and place on the baking tray
3. In a small saucepan gently heat the cream and milk until warm but not boiling
4. Remove from the heat and stir in the chocolate chips. Be patient as it will take a couple of minutes for them all to melt and blend in well.
5. Making sure that the egg is well beaten to avoid clumps of white as the tart cooks, stir it into the chocolate-cream mixture and mix well to form a smooth custard
6. Pour the custard into the pastry case
7. Cook for 15-20 minutes, or until only a slight wobble can be seen in the custard when gently shaken
8. Best served at room temperature. Decorate as you wish just before serving

For a Demonstration of this recipe find me on YouTube:

[\(1\) Becky Bakes... Chocolate Tart - YouTube](#)