

Cinnamon Tart

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Ingredients

- ½ recipe sweet pie crust (see below), or 1 roll store-bought pie crust
- ½ cup milk
- 1 chai or cinnamon tea bag
- 1 stick butter, cut into cubes
- 1 cup granulated sugar
- 8 egg yolks
- 1 tsp. ground cinnamon
- Cinnamon whipped cream, optional (see below)



Directions

1. Prepare your pie crust.
2. Preheat your oven to 425°F.
3. Once pie crust has chilled, roll one disc out to ⅛" thickness. Fit it into a 9" tart pan, trimming the edge flush with the top of the pan. Prick the bottom all over with a fork. Line the crust with aluminum foil and place a 9" cake pan inside. Bake for 15 minutes, then remove the cake pan and foil and bake for 5 minutes more.
4. Reduce your oven temperature to 350°F. In a small saucepan, combine the milk and tea bag. Bring just to a simmer, then leave to steep for 5 minutes. Strain and discard tea bag.
5. Fill a large frying pan with 1" of water and bring the water just to a simmer over medium heat.
6. Combine the butter cubes and sugar in a medium, heat-proof bowl. Place the bowl in the simmering water and stir the butter and sugar until the butter melts completely. Remove the bowl from the water.
7. Whisk in the egg yolks until they are completely incorporated. Whisk in the infused milk and return the bowl to the simmering water.
8. Gently whisk the mixture until it thickens to the consistency of heavy cream and sticks to the side of the bowl when swirled.
9. Remove the bowl from the water and stir in the ground cinnamon. Pour the filling into the prepared crust and bake for 15-20 minutes, or until the center of the filling sets. Cool on a cooling rack completely before removing from the tart pan and decorating.

Sweet Pie Crust

Ingredients

- 10 Tbsp. butter
- 1 ¾ cups all-purpose flour
- ½ cup granulated sugar
- 1 tsp. ground cinnamon (optional)
- 1 egg yolk
- 3 Tbsp. cold heavy cream

Directions

1. Cut the butter into ½" cubes and freeze it for at least 30 minutes.
2. When the butter is sufficiently frozen, combine the flour, sugar, cinnamon, and butter in a food processor or large bowl. Pulse until the texture resembles coarse sand.
3. Add the egg yolk and cream and pulse until the dough just begins to come together (it should look crumbly).
4. Scrape the dough out of the bowl and form it into two discs.
5. Wrap the discs in plastic wrap and refrigerate for at least one hour or freeze up to two months.

Cinnamon Whipped Cream

Ingredients

- 8 oz. cold whipping cream
- 3 Tbsp. powdered sugar
- 1 tsp. ground cinnamon

Directions

1. Chill the bowl and wire whip of a stand mixer (or other metal mixing bowl and beaters or whisk) in the fridge for at least 15 minutes.
2. Beat the cream on medium to high speed until it thickens and begins to hold peaks.
3. Add the powdered sugar and cinnamon while beating on low speed until fully-incorporated. Increase the mixer's speed to high and beat until the cream holds its shape well (it will stand in peaks when you stop mixing).
4. Use immediately or refrigerate for up to 6 hours.