

# Caramel Nut Tart

Yield: 10 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-nut-tart-recipe>

## Ingredients:

- 1 1/2 cups all purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/2 cup unsalted butter chilled, cut into 1/2-inch pieces
- 1 teaspoon vanilla extract
- 4 tablespoons ice water
- 1 1/4 cups sugar
- 1/4 cup water
- 2/3 cup whipping cream
- 2 tablespoons unsalted butter cut into small pieces
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 1 cup walnuts coarsely chopped
- 1/2 cup pecans coarsely chopped
- 1/2 cup blanched almonds slivered
- whipped cream optional
- 9 1/2 inches tart pan with removable bottom

## Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 40 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 11 grams
8. Sodium: 65 milligrams

9. Sugar: 30 grams

---

Thank you for visiting our website. Hope you enjoy Caramel Nut Tart above. You can see more 19 swiss nut tart recipe Deliciousness awaits you! to get more great cooking ideas.