



PUMPKIN BUTTER TART WITH BROWN BUTTER GINGER SNAP CRUST

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

NA

COOK TIME

NA

SERVES

NA

INGREDIENTS

CRUST

8 oz Ginger Snap Cookies
4 oz/¼ cup Unsalted Butter, Melted Filling
(2) 12 oz Jars Oregon Growers Pumpkin Butter
2 ea Large Eggs
¾ cup Heavy Cream

WHIPPED TOPPING

1 pint Heaving Whipping Cream
1/8 -1/4 cup Oregon Growers Apple Butter (de-
pending on how sweet you want it)

PREPARATION

1. Preheat oven to 325 degrees. Melt butter in saucepan and let simmer until it turns a light golden brown.
2. Break up gingers snap cookies and into a food processor and grind until a fine crumb. If you don't have a food processor a Ziplock bag and rolling pin .will also work (but can be more difficult). Pour butter into crumbs and mix until thoroughly combined.
3. Lightly grease 9 in. fluted tart pan. Press cookie mix firmly into pan. Let cool in a refrigerator for 15 minutes.
4. Bake crust for 15 minutes.
5. While crust is baking, whisk cream and eggs together. Add pumpkin butter and mix until completely combined.
6. Once crust is finished baking turn the oven up to 345 degrees, pour filling over the crust and bake for another 30-40 minutes. You'll want the center to still be very soft. It will cool and firm up.
7. Let cool completely. Refrigerate until use.
8. Whip cream until soft peaks, fold in apple butter and whip until firm peaks.
9. Cut tart into pieces and garnish with whipped cream and roasted or candied pumpkin seeds.