



HOMEMADE

Classic Creamy Chess Tarts

A sweet old-fashioned tart with a buttery pastry shell and a rich, creamy filling that bakes up tender and golden.



INGREDIENTS

Pastry

- 2 cups non-GMO flour
- 2/3 cup cold butter (or clean shortening alternative)
- 1/2 tsp salt
- Cold water (just enough to bring dough together)

Filling

- 2 farm-fresh eggs
- 2 cups sugar
- 2 tbsp non-GMO flour
- 1 small can evaporated milk (clean brand if possible)
- 2/3 cup real butter, melted

TIPS FROM MY KITCHEN

- Fold in 1/2 cup sweetened coconut flakes for extra texture.
- Add 1/2 cup chopped pecans for a deeper Southern-style flavor.
- A teaspoon of vanilla adds warmth to the filling.
- Reduce sugar slightly or make smaller tart portions for a lighter serving.
- Let cool slightly before serving. Best enjoyed slightly warm or at room temperature.



INSTRUCTIONS

1. Preheat oven to 400°F.
2. In a bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Add cold water a little at a time until dough forms.
3. Roll dough out and cut into circles. Press into muffin tins to form small tart shells.
4. Beat eggs. Add sugar and flour, mix well. Stir in evaporated milk and melted butter until smooth.
5. Pour filling into shells, about half full.
6. Bake for 15 to 20 minutes, until set and lightly golden on top.

A full kitchen, something baking,
and people you love nearby.

That is what makes a meal worth remembering.

