

Cranberry Curd Tart (Festive + Mostly No-Bake!)

Prep: 30 minutes (plus 6 hours chill) • Cook: 25 minutes

Silky-smooth, jewel-toned cranberry curd fills a buttery graham cracker crust, finished with a cloud of lightly sweet whipped cream. Bright, tart, and beautifully festive with optional sugared cranberries for sparkle.

Ingredients

- 1 1/4 cups (150g) graham cracker crumbs (finely ground (about 10 full-sheet graham crackers))
- 3 Tablespoons (37g) granulated sugar
- 4 Tablespoons (56g) unsalted butter (melted)
- 1 lb (454g) cranberries (fresh or frozen)
- 1 cup (240ml) orange juice
- 1 cup (200g) granulated sugar
- 1 large egg (at room temperature)
- 2 large egg yolks (at room temperature)
- 2 Tablespoons cornstarch
- 1/4 teaspoon salt
- 3 Tablespoons (43g) unsalted butter (softened to room temperature)
- 1 teaspoon pure vanilla extract or vanilla bean paste
- 1 cup (240ml) heavy cream (cold)
- 2 Tablespoons granulated or confectioners' sugar
- 1/2 teaspoon pure vanilla extract or vanilla bean paste
- as desired sugared cranberries (for garnish (optional))

Instructions

1. Preheat the oven to 350°F (177°C). Lightly grease a 9-inch tart pan with a removable base.
2. Make the crust: If starting with whole graham crackers, process to fine crumbs. In a medium bowl, mix graham cracker crumbs and granulated sugar, then stir in melted butter until the mixture is thick, coarse, and sandy; break up any large chunks.
3. Press the mixture evenly into the bottom and up the sides of the tart pan with medium pressure until compact but not rock hard.
4. Bake the crust for 10 minutes, then set aside on a cooling rack.
5. Make the cranberry filling: In a medium saucepan over medium heat, combine cranberries, orange juice, and sugar. Bring to a boil and cook, stirring, until all cranberries burst, about 10 minutes; mash against the pan as needed. Remove

from heat and cool at least 20 minutes.

6. Transfer the mixture to a high-powered blender or food processor and puree until completely smooth with no specks of skin. Return the puree to the saucepan.

7. In a small bowl, whisk together the egg, egg yolks, cornstarch, and salt until smooth. Whisk this into the cranberry puree.

8. Cook over medium heat, stirring constantly. Once boiling, reduce heat to medium-low and simmer, stirring and scraping the bottom and sides, until thickened, about 5–7 minutes (about 200°F/93°C).

9. Remove from heat and whisk in the butter and vanilla until fully incorporated.

10. Pour the filling into the crust and smooth the top. Cool at room temperature for 30–45 minutes, then refrigerate for at least 6 hours or overnight until set.

11. Make the whipped cream: In a large bowl using a handheld or stand mixer fitted with a whisk attachment, beat the cold heavy cream, sugar, and vanilla until medium peaks form.

12. Top the chilled tart with whipped cream; garnish with sugared cranberries if desired. Slice and serve.

Tags: Tarts, Holiday Dessert, Cranberry, Thanksgiving, Christmas, Mostly No-Bake
