

LAY'S® Milk Chocolate Tart with Potato Chip Crust

Ingredients

Crust

- 1 bag (8 ounces) LAY'S® Classic Potato Chips
- 1/3 cup all-purpose flour
- 1/3 cup butter, melted
- 2 tablespoons packed golden brown sugar

Filling

- 1/4 cup 35% heavy cream
- 1 bag (10 ounces) semi-sweet chocolate chips
- 2 eggs
- 2 teaspoons vanilla extract
- Pinch salt
- 1/3 cup 35% heavy cream

Topping

- 5 ounces milk chocolate chips
- 2 teaspoons butter, cut into cubes
- 1/4 teaspoon sea salt

How to make it

[title]Crust

2. Preheat oven to 350°F. In food processor, pulse LAY'S® Classic Potato Chips until finely ground. Add flour, melted butter and sugar; pulse just until combined.
3. Press mixture into bottom and up sides of 9-inch tart pan with removable bottom. Freeze for 10 minutes.
4. Bake for 10 to 15 minutes or until lightly golden around edges and crust is set. Let cool completely.



PREP
TIME
10 min



COOK
TIME
30 min



TOTAL
TIME
-



SERVING
-

Made with



LAY'S® Classic Potato Chips

[title]Filling

6. Meanwhile, in saucepan set over medium heat, heat cream until starting to steam. Reduce heat to low; stir in chocolate chips. Heat just until chocolate starts to melt. Whisk until smooth. Whisk in eggs, vanilla and salt until smooth. Remove from heat.
7. Pour chocolate mixture into cooled tart crust. Bake for 20 to 25 minutes or until top is set. Let cool completely.

[title]Topping

9. Meanwhile, heat cream in saucepan set over medium heat until just starting to simmer; pour over chocolate chips and butter in heatproof bowl. Let stand for 1 minute. Whisk until smooth. Pour topping over top cooled filling; smooth top. Sprinkle with sea salt.
10. Refrigerate for 2 to 4 hours or until chocolate sets.