

The Perfect Festive Treat From Sarah Bennett



Christmas Surprises at Mermaids Point: The perfect festive treat from bestseller Sarah Bennett by Sarah Bennett

★★★★☆ 4.2 out of 5

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The holidays are a time for family, friends, and of course, delicious food. And what could be more festive than a sweet and decadent dessert? If you're looking for a recipe that will impress your guests and leave them wanting more, look no further than Sarah Bennett's Perfect Festive Treat.

This mouthwatering dessert is made with a combination of rich chocolate, sweet cranberries, and a hint of cinnamon, all wrapped in a flaky pastry crust. It's the perfect way to end a holiday meal or enjoy as a special treat any time of year.

Ingredients

- 1 cup all-purpose flour
- 1/2 cup unsalted butter, cold and cut into small pieces
- 1/4 teaspoon salt
- 1/4 cup ice water
- 1 cup semisweet chocolate chips
- 1/2 cup dried cranberries
- 1/4 teaspoon ground cinnamon
- 2 tablespoons granulated sugar

- 1 large egg yolk
- 1 tablespoon milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, combine flour, butter, and salt. Use a pastry cutter or two knives to cut the butter into the flour until the mixture resembles coarse crumbs.
3. Add ice water, one tablespoon at a time, until the dough just comes together. Form dough into a ball, wrap in plastic wrap, and refrigerate for at least 30 minutes.
4. On a lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a 9-inch pie plate and trim the edges.
5. In a medium bowl, combine chocolate chips, cranberries, cinnamon, and sugar. Sprinkle mixture over the bottom of the pie crust.
6. In a small bowl, whisk together egg yolk and milk. Brush the egg wash over the edges of the pie crust.
7. Bake for 30-35 minutes, or until the crust is golden brown and the filling is set.
8. Let cool slightly before slicing and serving.

Tips

- For a gluten-free version of this recipe, use gluten-free flour.
- If you don't have dried cranberries, you can use fresh cranberries. Just be sure to wash and dry them thoroughly before using.

- You can add other spices to this recipe, such as nutmeg or ginger, to taste.
- This dessert can be served with whipped cream, ice cream, or your favorite fruit sauce.

Sarah Bennett's Perfect Festive Treat is a delicious and festive dessert that is perfect for any occasion. With its combination of rich chocolate, sweet cranberries, and a hint of cinnamon, this dessert is sure to be a hit with everyone who tries it. So next time you're looking for a special dessert, give this recipe a try. You won't be disappointed!



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