

Double Chocolate Tart

Ingredients

- Nonstick vegetable oil spray
- 6 1/2 ounces chocolate wafer cookies (such as Nabisco Famous Chocolate Wafers; about 28 cookies), coarsely broken
- 5 tablespoons unsalted butter, melted
- 15 ounces high-quality dark chocolate (such as Valrhona, Scharffen Berger, or Lindt), chopped
- 1 1/4 cups heavy cream

Special equipment: A 9"-diameter tart pan with a removable bottom

Preparation

Preheat oven to 325°F. Coat the tart pan with nonstick spray. Finely grind cookies in a food processor. Drizzle butter over; pulse until blended. Press evenly onto bottom and up sides of pan. Bake until firm, about 15 minutes. Let cool completely.

Place chocolate in a medium bowl. Bring cream to a boil in a small saucepan. Pour over chocolate; stir until melted. Pour filling over cooled crust. Freeze until firm, at least 2 hours and up to 2 days.

Remove the tart pan side. Cut tart into wedges, working quickly as tart will become gooey as it sits; place 1 piece on each plate.