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Cafe Mocha Tart

Recipe courtesy of Family Circle magazine

Makes 12 servings

- 1 refrigerated ready-rolled piecrust
- 2/3 cup chocolate chips
- 1 cup chopped walnuts
- 3 tablespoons butter
- 3 tablespoons instant espresso powder
- 1/3 cup light brown sugar
- 1/2 cup light or dark corn syrup
- 2 eggs
- 1 teaspoon vanilla extract
- whipped topping, optional

Heat oven to 350. Fit piecrust into a 9-inch removable-bottom tart pan (I used regular glass pie dish). Sprinkle chocolate chips and walnuts evenly over crust. Set aside. Microwave butter in large glass bowl for 30 seconds, or until melted. Whisk in espresso powder. Beat in brown sugar, corn syrup, eggs and vanilla. Pour into crust. Bake in lower third of oven for 37-40 minutes. Cool to room temperature. Cut into slices, serve with whipped cream, if desired.