

Adirondack Honey and Dried Fruit Tart



- 1 rolled Pillsbury pie crust
- 1 Jar [Walnuts in Buckwheat Honey](#)
- 1/2 cup light brown sugar
- 1/2 stick unsalted butter
- 1 cup roughly chopped dried apricots
- 1/2 cup chopped dried dates
- 1/2 cup roughly chopped dried mission figs
- 2 cups [Adirondack Crunchy Granola](#)
- 1/4 cup half and half

Preheat oven to 450 degrees. Roll room temperature piecrust out on a board dusted with flour. Line a 9 inch diameter tart shell with piecrust and press into bottom and sides. Prick piecrust all over with a fork and bake for 10-12 minutes (until golden brown).

Reduce oven temperature to 350 degrees. Combine the Walnuts in Buckwheat Honey, sugar and butter in a heavy sauce pan and bring to a boil. Boil for one minute and then remove from the heat. Mix in apricots, dates, figs, granola and half and half and allow to cool for 5 minutes. Transfer mixture to pie shell and bake for 30 minutes. Cool for 1 hour before serving. Amazing when served warm with French vanilla ice cream!