



Strawberry-Rhubarb Pretzel Tart

Serves: 6 - 8

Ingredients

Crust

- 1 ½ cups finely crushed pretzel sticks
- ¼ cup packed light brown sugar
- 6 tablespoons butter, melted

Filling

- 1 8-ounce brick, lite-cream cheese, softened
- 1 teaspoon vanilla extract
- ½ cup granulated sugar
- 1 cup heavy cream

Topping

- 2 cups water
- 6 tablespoons granulated sugar
- 1 cup fresh or frozen rhubarb
- 4 tablespoons strawberry jam
- 2 cups sliced strawberries



Directions – Preparing the Crust

1. Wash hands with soap and warm water.
2. Preheat oven to 350°F.
3. **Finely crush pretzels:** Place pretzels into a gallon-sized zipper bag. Remove as much air as possible from the bag and seal the zipper firmly. Next, place the bag on a solid surface and crush it with a rolling pin. Crush pretzels by rolling the rolling pin back and forth until you have reached the desired level of crumbliness. Repeat the process until you have 1 ½ cups of finely crushed pretzels.
4. Cut butter into slices, and place in a microwave-safe bowl, cover, and microwave on low heat for 20 seconds. Repeat at 10-second intervals until butter is melted.
5. Combine crushed pretzels, light brown sugar, and melted butter in a small bowl, mix with a fork until combined.
6. In a lightly-greased 9-inch pie pan, firmly press crumb mixture on the bottom, up the sides, and onto the lip of the pan.
7. Bake at 350°F or until lightly browned for about 14 minutes.
8. Remove pan to a wire rack, and cool completely for about 1 hour.

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Directions – Preparing the Filling:

1. Wash hands with soap and warm water.
2. Place a large metal or glass mixing bowl and whisk beaters in the freezer for 20 minutes.
3. In a medium mixing bowl, combine cream cheese, vanilla, and ½ cup granulated sugar, beat with an electric mixer on low speed, until sugar dissolves and mixture is completely smooth. Then set aside.
4. Remove large chilled mixing bowl and beaters from freezer. Add heavy cream. Using an electric mixer, beat cream at high speed until medium-soft peaks form, about 2 minutes.
5. Fold whipped cream into cream cheese mixture until fully incorporated.
6. Spread mixture into crust. Cover and chill for 2 hours or overnight.

Directions – Preparing the Topping:

1. Wash hands with soap and warm water.
2. Wash and pat dry fresh rhubarb. Slice into ¼ inch-thick slices (1 cup). If using frozen rhubarb, drain excess liquid.
3. Wash and dry fresh strawberries. Remove green stems and hull. Slice into ¼ inch-thick slices (2 cups).
4. Over high heat, in a medium saucepan, combine water and six tablespoons of sugar. Bring mixture to a boil, stirring to prevent scorching.
5. Remove pan from heat, and add rhubarb slices. Cover and let mixture stand for 7 minutes. Drain rhubarb and cool completely for about 30 minutes.
6. In a microwave-safe bowl, add strawberry jam and microwave on high for 15 seconds, stir.
7. In a large bowl, drizzle heated jam over strawberries and rhubarb slices. Stir gently to coat.
8. Add fruit mixture to pie and serve.

Recipe adapted from All My Recipes, 2021

Fun Facts and Tips for the Kitchen:

Whipping Cream:

- Cream will triple in volume when whipped. Meaning one cup of cream will yield three cups of whipped cream.
- Using a metal or glass bowl will chill quickly, and a chilled bowl will help keep everything cool during the whipping process
- Use a large bowl when whipping cream. A large bowl will help prevent splatter during the whipping process, and you will need the added space because the volume will triple.

Fresh or Frozen:

- Fresh and frozen rhubarb has the exact dimensions. However, when you thaw frozen rhubarb, you will lose one-third of its original volume, and there will be additional liquid.
- If you are freezing rhubarb and you intend to use it for recipes. Freeze in packages containing 3 cups of rhubarb for recipes calling for 2 cups. This will account for the volume lost due to freezing. When rhubarb is thawed, simply drain excess liquid and discard.

Cutting the Pie/Tort

- A traditional 9-inch pie pan will provide between 6-8 slices. If a pie is filled with a dense filling, aim for 8 slices. Otherwise, 6 slices are standard for most 9-inch pies/torts.
- The main difference between a tart and a pie is that tarts only have a bottom crust! And the crust is generally much thicker than a pie crust.