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# Strawberry-Rhubarb Pretzel Pie

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 4 hours 20 minutes

## CRUST

**1 1/2 cups finely crushed pretzel sticks**

**1/4 cup packed light brown sugar**

**8 tablespoons butter, melted**

## FILLING

**1 package (8 ounce) cream cheese, softened**

**1 teaspoon vanilla extract**

**1/2 cup granulated sugar**

**1 cup heavy cream**

## TOPPING

**6 tablespoons granulated sugar**

**8 ounces (one cup) fresh or frozen rhubarb, cut into 1/2-inch-thick slices**

**3 tablespoons strawberry jam**

**2 cups sliced strawberries**

Prepare the Crust: Preheat the oven to 350 degrees.

In a small bowl, stir together the pretzel sticks, brown sugar and butter. Firmly press the crumb mixture on the bottom and up the sides and onto the lip of a lightly greased nine-inch pie pan. Bake until lightly browned, about 14 minutes. Transfer the pan to a wire rack. Cool completely for about one hour.

Prepare the filling: In a bowl, beat the granulated sugar, rhubarb and strawberry jam with an electric mixer on low speed until the sugar dissolves and the mixture is completely smooth. Set aside.

In a bowl, beat the cream at high speed using the whisk attachment until medium-soft peaks form, about 2 minutes. Stir the whipped cream into the cream cheese mixture until fully incorporated. Spread into the crust.

Cover and chill for two hours or overnight.

Prepare the topping: In a small saucepan, combine two cups of water and six tablespoons of granulated sugar. Bring to a boil over high heat. Remove the pan from the heat. Add the rhubarb slices. Cover and let stand for 5 minutes. Drain the rhubarb. Cool completely for about 30 minutes.

Microwave the jam in a microwave-safe bowl on high until hot, about 20 seconds. Add the strawberries and gently stir to coat. Add the rhubarb slices and gently stir to coat. Top the pie with fruit and serve.

## Dessert

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*Per Serving (excluding unknown items): 436 Calories; 33g Fat (65.8% calories from fat); 3g Protein; 35g Carbohydrate; trace Dietary Fiber; 104mg Cholesterol; 220mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 6 1/2 Fat; 2 Other Carbohydrates.*