

# Easy Strawberry Tart

## Ingredients

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- **For Pretzel Crust:**

- 1 1/2 cups (130 g) graham cracker crumbs, about 10 crackers
- 1 1/2 cups (60 g) mini salted pretzels
- 1/2 cup (113 g) butter, melted
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- **For No-Bake Cheesecake Filling:**

- 16 oz (455 g) cream cheese, softened at room temp
- 1 tbsp (9 g) unflavored gelatin
- 2 tbsp (30 ml) water
- 1 cup (240 ml) heavy cream, chilled
- 1 cup (125 g) confectioner's sugar
- 1 tsp strawberry extract; optional
- 1 1/4 cups (~250 g) crushed strawberries, fresh or frozen
- 2 to 3 cups (~450g) fresh strawberries, for garnishing



## Instructions

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1. Preheat the oven to 350F/177C.
2. Place the crackers and pretzels into a food processor or blender and pulse for a few minutes until fine crumbs form. Don't have either one? Place the crackers and pretzels into a ziplock bag and pound them into crumbs using a rolling pin!
3. Pour in the melted butter and pulse again until the crumbs are well coated.
4. Transfer the crumbs into a 9, 10 or 11-inch tart pan (23, 25, or 28-cm) and using your hands, firmly press the crumbs evenly into the sides and bottom of the pan.
5. Bake the crust in the **preheated** oven for about 15 minutes, or until the crust is golden brown.
6. Remove it from the oven and let the crust cool completely before filling.
7. Next, prepare the filling.
8. Place the **softened** cream cheese into a large mixing bowl and beat on high speed for 3 to 4 minutes until the cheese is smooth and creamy.
9. Next, prepare the gelatin. In a small ramekin, combine the gelatin and water and stir to combine.
10. Heat this mixture in the microwave for about 30 seconds, stirring every 10 seconds, until the gelatin is completely dissolved.
11. Pour the hot gelatin (**do not let it cool!**) into the cream cheese and mix it in for about 1 minute.
12. Next, add in the chilled heavy cream and whisk on medium-high speed for 3 to 4 minutes, until the filling is fluffy and smooth. Next, add in the confectioner's sugar, crushed strawberries and extract.
13. Mix all the ingredients together for 1 more minute, until well combined.
14. Pour the prepared gelatin over the cooled crust and spread the filling evenly to the edges.
15. If using a smaller tart pan, such a 9-inch (23-cm) pan, you will have some extra filling left over.
16. Simply pour it into small parfait cups and refrigerate with the tart.
17. Refrigerate the tart for at least 3 to 4 hours, or until the filling is set.
18. This tart can be prepared the day before or even 2 to 3 days in advance. But not with the berries on top. When ready to enjoy this strawberry tart, slice a few cups of fresh strawberries and arrange the slices over the cheesecake filling.

- Servings : 10-12