

Peaches and Cream Pretzel Pie



FOR THE CRUST:

- 1 1/2 cups pretzel crumbs, finely ground
- 1/2 cup (1 stick) salted butter, melted
- 2 tablespoons brown sugar

FOR THE FILLING:

- 1 1/2 cups heavy cream
- 2 teaspoons vanilla extract
- 8 oz cream cheese, room temperature
- 1/4 cup powdered sugar
- 2 tablespoons raspberry jam
- 1/3 cup honey
- 3 ripe peaches, sliced
- 1/2 cup fresh raspberries

PREPARATION

1. Preheat oven to 350°F.
2. Toss together the pretzel crumbs, melted butter, and brown sugar. Remove 2 tablespoons of the mixture and spread across a baking sheet. Press remaining mixture firmly into the bottom of a 9-inch pie plate.
3. Bake both until toasted, about 8 minutes. Remove and let cool completely while you make the filling.
4. In a large bowl, beat the cream and vanilla with an electric mixer on high until soft peaks form. Add cream cheese and powdered sugar and mix until well combined. Chill until ready to use.
5. Spread raspberry jam over cooled crust, then spoon whipped cream filling over the top. Cover and chill until firm, at least 6 hours and preferably overnight. (You can also freeze for 3-4 hours.)
6. To make the peach topping, bring honey to a boil in a medium saucepan over medium-low heat. Let simmer 1 minute and remove from heat. Stir in peaches and toss. Let sit 10 minutes to cool.
7. Spoon peaches over cream filling and arrange raspberries over the top. Sprinkle with reserved pretzel crumbs and serve. Enjoy!