chattavore

STRAWBERRY CREAM PIE WITH PRETZEL CRUST (CRUST FROM JESSIEWEAVER.NET)

Prep time: 3 hours
Cook time: 8-12 servings
Serves 8-12

For the crust
• 1 cup plus 2 T. fine pretzel crumbs (about 3 1/2-4 cups of pretzels)
• 7 tablespoons unsalted butter, melted
• 3 tablespoons sugar

For the cream cheese layer
• 4 ounces cream cheese, at room temperature
• 1/2 cup powdered sugar
• 1 teaspoon vanilla

For the strawberry layer
• 1 quart strawberries, hulled and sliced in half
• 1 cup powdered sugar
• 1 packet unflavored gelatin
• 1 1/4 cup water
• 1/2 cup granulated sugar
• 1 1/2 tablespoons cornstarch

1. To make the crust: Preheat the oven to 350 degrees. Combine the pretzel crumbs, sugar, and melted butter until completely moistened. Press the crumbs into a 9-inch pie pan, pressing evenly into the bottom and up the sides. I like to use the flat bottom of a measuring spoon to smooth the crust. Bake for 8 minutes. Cool completely.
2. When the crust has cooled, use an electric mixer to beat the cream cheese, powdered sugar, and vanilla until smooth. Spread into the cooled pretzel crust, taking care to not peel up any of the pretzel crumbs.
3. Place 3 cups of the strawberries into a bowl and toss with the remaining powdered sugar. Macerate for an hour.
4. Dissolve the gelatin into 1/4 cup old water. Crush up the remaining cup of strawberries using a potato masher or a fork. Place the crushed strawberries in a small saucepan and bring to a boil with the remaining cup of water. Boil for two minutes.
5. Stir the granulated sugar and the cornstarch together. Add to the strawberry mixture and cook briefly, until dissolved. Remove from heat and stir in the gelatin until completely combined.
6. Arrange the macerated strawberries on top of the cream cheese layer. Pour the strawberry/ gelatin mixture over the top of the strawberries. Chill for at least 12 hours before serving.