

Foodnity Recipes

Rhubarb Cream Tart

Rhubarb Cream Tart with buttery crust, sweet cream filling, and tart rhubarb topping.

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 1/2 cup cold unsalted butter, cubed
- [ ] 1 egg yolk
- [ ] 2 tbsp cold water

For the Cream Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/3 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp heavy cream

For the Rhubarb Topping

- [ ] 2 cups rhubarb, trimmed and sliced
- [ ] 1/4 cup granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp cornstarch mixed with 1 tbsp water

Instructions

1. In a bowl, combine flour and sugar; cut in the cold butter until the mixture resembles coarse crumbs.
2. Add the egg yolk and cold water, mix gently to form a dough, then press into a 9-inch tart pan. Chill for 30 minutes.
3. Preheat the oven to 350°F (175°C). Bake the crust for 15-18 minutes, until lightly golden. Let it cool completely.
4. While the crust cools, beat cream cheese, butter, powdered sugar, vanilla, and heavy cream until smooth and airy.
5. Spread the cream filling evenly over the cooled crust.
6. In a saucepan, combine rhubarb, sugar, and lemon juice; cook over medium heat until rhubarb softens, about 5-7 minutes.
7. Stir in the cornstarch slurry; cook until the mixture thickens and becomes glossy, then pour over the cream layer.
8. Allow the tart to set at room temperature, then refrigerate for at least 1 hour before serving.

Nutrition per serving

310 kcal	5 g	28 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust edges brown too quickly, cover them with foil halfway through baking.
- Taste the rhubarb mixture before adding the slurry; adjust sugar if needed.
- For extra shine, brush the top with a light apricot glaze after it cools.