

Rhubarb Tartlets

I'm grateful that local rhubarb is ready for harvest. Enjoy!

Makes about 30 tartlets

1/4 cup light brown sugar, packed
1 teaspoon corn starch
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
About 1/2 pound rhubarb, trimmed and chopped very fine
Grated zest of 1 orange
1 tablespoon Grand Marnier

Preheat the oven to 350 degrees.

Put the sugar, corn starch and spices in a bowl and whisk to combine. Add the rhubarb, orange zest and Grand Marnier and toss to combine.

Spoon the filling into the tartlet shells, sprinkle the tops with Crunchy Topping and bake until the crusts are golden, about 30 minutes. Cool in the tins for 5 minutes before removing. You may need to use a small knife to loosen the tartlets from the tins. Serve warm or at room temperature.

Cream Cheese Pastry Dough

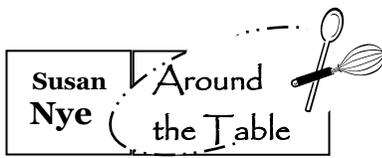
1 1/2 cup all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
6 tablespoons cold butter, cut into small pieces
4 ounces cold cream cheese, cut into small pieces
2-4 or more tablespoons ice water

Put the flour, sugar and salt in a food processor and pulse to combine. Add the butter and cream cheese and pulse until the mixture resembles coarse meal. Gradually add the ice water and pulse until the dough comes together. Remove the dough from the food processor, pat into a ball, cover and refrigerate for at least 1 hour and up to 1 day.

Roll the dough into 1-inch balls (about 1/2 ounce each). Place the balls in mini muffin tins and, using your fingers, shape each into a tartlet shell. Freeze the shells for at least 15 minutes.

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*Another recipe from Susan Nye:
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Crunchy Topping

1/4 cup flour
1/4 cup macadamia nuts
1/4 cup brown sugar
1/2 teaspoon salt
2 tablespoons cold butter, cut into small pieces

Combine the flour, nuts, brown sugar and salt in a food processor and pulse to combine and finely chop the nuts. Add the butter and pulse until the mixture resembles damp sand and starts to clump together.

Store extra topping in the refrigerator and sprinkle on your next fruit crisp or crumble.

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