



## Rhubarb Tart with Brown Butter Streusel

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



346 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup all purpose flour
- ☐ 0.8 cup almonds sliced
- ☐ 3 tablespoons cup heavy whipping cream chilled
- ☐ 1 large egg yolk
- ☐ 0.8 cup brown sugar packed ()
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon lemon zest grated
- ☐ 5 cups thick rhubarb (from)

- ☐ 0.3 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 9 tablespoons butter unsalted cut into 1/2-inch cubes

## Equipment

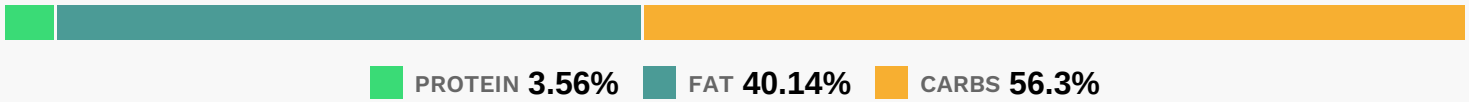
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ tart form

## Directions

- ☐ Blend flour, sugar, and salt in processor 5 seconds. Using on/off turns, cut in butter until coarse meal forms.
- ☐ Add egg yolk and 3 tablespoons cream. Blend until moist clumps form, adding more cream if dough is dry. Gather dough into ball. Press enough dough into 10-inch-diameter tart pan with removable bottom to make 1/4-inch-thick crust. Pierce crust all over with fork. Chill at least 2 hours.
- ☐ Cook butter in large skillet over medium heat until golden, stirring often, about 5 minutes.
- ☐ Remove from heat.
- ☐ Mix in almonds, sugar, and cinnamon.
- ☐ Add flour and stir until moist clumps form. Cool completely. (Crust and streusel can be made 1 day ahead. Cover separately and chill.)
- ☐ Preheat oven to 375°F. Toss all ingredients in bowl to blend.
- ☐ Let stand until filling looks moist, stirring occasionally, about 15 minutes.
- ☐ Bake cold crust until golden brown, pressing with back of fork if crust bubbles, about 20 minutes.
- ☐ Remove from oven. Reduce oven temperature to 350°F.
- ☐ Spoon filling into warm crust. Crumble streusel over.
- ☐ Bake until filling is bubbling and streusel is crisp and brown, about 1 hour. Cool tart on rack 30 minutes.

Serve warm or at room temperature.

# Nutrition Facts



## Properties

Glycemic Index:17.31, Glycemic Load:21.19, Inflammation Score:-4, Nutrition Score:6.8956521594006%

## Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 1.41mg, Catechin: 1.41mg, Catechin: 1.41mg, Catechin: 1.41mg Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg Epicatechin: 0.35mg, Epicatechin: 0.35mg, Epicatechin: 0.35mg, Epicatechin: 0.35mg Epicatechin 3–gallate: 0.37mg, Epicatechin 3–gallate: 0.37mg, Epicatechin 3–gallate: 0.37mg, Epicatechin 3–gallate: 0.37mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 346.17kcal (17.31%), Fat: 16g (24.62%), Saturated Fat: 7.97g (49.84%), Carbohydrates: 50.51g (16.84%), Net Carbohydrates: 48.25g (17.54%), Sugar: 42.1g (46.78%), Cholesterol: 50.53mg (16.84%), Sodium: 69.09mg (3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.19g (6.39%), Manganese: 0.37mg (18.4%), Vitamin K: 18.99µg (18.09%), Vitamin E: 2.32mg (15.45%), Calcium: 96.4mg (9.64%), Vitamin A: 468.52IU (9.37%), Vitamin B2: 0.15mg (9.09%), Fiber: 2.26g (9.03%), Potassium: 265.74mg (7.59%), Magnesium: 29.61mg (7.4%), Selenium: 4.64µg (6.63%), Vitamin C: 5.17mg (6.27%), Phosphorus: 61.56mg (6.16%), Folate: 21.99µg (5.5%), Copper: 0.11mg (5.36%), Vitamin B1: 0.08mg (5.34%), Iron: 0.88mg (4.9%), Vitamin B3: 0.83mg (4.16%), Zinc: 0.39mg (2.62%), Vitamin D: 0.35µg (2.35%), Vitamin B5: 0.21mg (2.11%), Vitamin B6: 0.04mg (2.11%), Vitamin B12: 0.06µg (1.03%)