

Jam Tart with Salted Cracker Crust

Ingredients:

5 ounces	Salted crackers (like Ritz or Townhouse) we used 2 tubes of Ritz
7 Tablespoons	Butter, melted
¼ cup	Sugar, granulated
1-3/4 cups (18 ounces)	Peach Amaretto Jam (or your favorite flavor)
Vanilla Ice Cream	

Directions:

Preheat oven to 350 degrees F. Pulse crackers in a food process or crush with rolling pin in a Ziploc bag until finely ground. Transfer to a bowl, add melted butter and sugar, mix thoroughly. Firmly press crust mixture (set aside a heaping tablespoon) into a 9-inch fluted tart pan along bottom and sides of pan. Set on cookie sheet and bake until golden brown about 10-12 minutes.

Spoon the jam onto the crust spreading evenly to the edges. Sprinkle with the reserved crust crumbs. Bake about another 20 minutes. Cool completely. Serve with a large scoop of vanilla ice cream!



