

**2006 PEACH RECIPE CONTEST WINNER**  
**First Place Winner – Lisa Schmeltz**

**Peaches – N- Cream Tart**

**Crust**

- 1 ¼ cup All Purpose Flour
- 2 Tbsp. Sour Cream
- 1 Stick Butter, Softened

Food process until blended and forms a ball. Press into the bottom and up the sides of a Spring Form pan (removable bottom). Bake at 375 degrees for 12-13 minutes.

Peel and slice 4 to 5 fresh peaches and spread onto crust in a spiral fashion.

**Filling**

- ¾ cup Sugar
- ¾ cup Sour Cream
- 3 Egg Yolks
- ¼ cup Flour

Beat until smooth. Pour onto crust. Bake at 350 degrees for one hour or until custard sets.

**Glaze**

- 1 Tbsp. Frozen Limeade
- 2 Tbsp. Peach Preserves

Combine limeade and peach preserves and brush onto warm tart.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).