

2010 Peach Festival Recipe Winner
Third Place Winner – Gloria Hall

Rustic Peach Tart

Ingredients for dough:

- 1 1/3 cups all-purpose flour
- 3 tablespoons sugar
- 1/4 tsp salt
- 7 tablespoons cold butter (no substitutes) cubed

Ingredients for filling:

- 3/4 cup sugar
- 1/4 cup slivered almonds, toasted
- 1/4 cup all purpose flour
- 1 1/2 tsp grated lemon peel
- 1/2 to 3/4 teaspoon ground cinnamon
- 4 medium ripe peaches, peeled and sliced
- 1 tablespoon butter

Ingredients for glaze: (optional)

- 1/4 cup confectioner's sugar
- 1 1/2 teaspoons milk
- 1/4 teaspoon vanilla extract
- 1/4 cup slivered almonds, toasted

Directions:

In a bowl, combine the flour, sugar, and salt; cut in butter until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Roll out to a 14 inch pizza pan. In a bowl, combine the sugar, almonds, flour, lemon peel, and cinnamon. Add peaches; toss to coat, spoon over the pastry to within 2 inches of edges; dot with butter. Fold edges of pastry over peaches. Bake at 375 degrees for 45- 50 minutes, or until golden brown.

Glaze:

For glaze, combine the confectioner's sugar, milk, and vanilla. Pour over warm tart. Sprinkle with almonds. Cool on a wire rack. Yields: 8 – 10 servings (I also brush the tart with an egg wash before I put it into oven).