

RUSTIC PEACH TART

Recipe from Jordan Tickle | www.eatingwithtickle.wordpress.com

INGREDIENTS

FOR THE CRUST:

- 1 c. All-purpose Flour
- 5 Tbsp. Crisco/Shortening
- 1 Tbsp. Butter (room-temperature)
- 1/2 tsp. Salt
- 3-4 Tbsp. Ice-Cold Water
- *Milk, Cream of Half & Half
- *Granulated Sugar

FOR THE FILLING:

- 4 c. Sliced Peaches - Fresh or Frozen
(if using frozen, thaw and drain first)
- Juice from 1/2 lemon
- 1/4 c. All-purpose Flour
- 1/2 c. Brown Sugar
- 1/2 tsp. Ground Cinnamon

DIRECTIONS

FOR THE CRUST:

- Mix flour and salt in a bowl. Add Crisco and butter and cut into the flour with a fork until about the size of peas. Add ICE COLD water 1 Tbsp. at a time and mix until the dough just starts to come together.
- Press dough into a ball and turn out onto a well-floured surface. Using a rolling pin, roll the dough until about 1/8 inch thick. Don't worry about form and shape - it's rustic!
- Lightly dust with flour to make sure it won't stick, and roll up on your rolling pin. Transfer to a cookie sheet lined with parchment paper. Easily unroll onto the parchment. (Do NOT skip using parchment paper. It sticks terribly to the pan and is a pain to clean!)

FOR THE FILLING:

- Mix the flour, sugar and cinnamon together in a small bowl. Mix the peaches and lemon juice in a large bowl, then toss with the flour/sugar mixture.
- Pour the filling into the middle of the crust and spread the peaches evenly, leaving at least 2.5 inches of crust around the edges. Fold the edges of the crust around the peaches.
- Brush the edges of the crust with milk or cream and sprinkle with granulated sugar.
- Bake at 375°F for 55-60 minutes, until the crust is golden brown.
- Serves 4-6 people, depending on how large of a slice you want!

