

White Peach Tart



Ingredients:

1 ½ cups all-purpose flour
¼ cup granulated sugar
½ teaspoon baking powder
½ teaspoon lemon zest
7 tablespoons unsalted butter, softened
1 large egg
1 large egg yolk
¼ cup plus 2 tablespoons peach preserves
3-4 firm, ripe white peaches, cut into ½-inch wedges
Confectioner's sugar for dusting

1. Preheat oven to 375 degrees and put a rack in the lower third position. In a food processor, combine the flour, granulated sugar, baking powder, lemon zest and butter and pulse to blend. Add the whole egg and egg yolk and process until a soft dough forms. Turn the dough out onto a work surface and knead just until it comes together. Press the dough evenly over the bottom and up the side of a 10 inch fluted tart pan with a removable bottom (or you a low edged pie plate).
2. Spread ¼ cup of the preserves on the dough and arrange the peach wedges on concentric circles on top. Bake for 20 minutes, until the peaches are barely tender and the crust is golden. Immediately dust the tart with confectioner's sugar and let cool for at least 30 minutes before cutting into wedges and serving.

The tart can be left at room temperature overnight.

For easier pie crust, use McCutcheons Pie Crust mix. Easy to make!