**Peaches & Cream Tart**

**with Almond Shortbread Crust**

(for an 11” tart)

**Ingredients:**

**Crust: Filling:**

¾ C Butter – softened 3 large peaches, peeled and sliced (about 3 cups) \*

½ C sugar ¾ C sugar

a “scant” 2 C all-purpose flour a “scant” ½ C heavy whipping cream

¾ tsp almond extract 1 C of LOVE!

 1 ½ TBS. all-purpose flour

 1 ½ large eggs

 3 TBS sliced almonds

 \*You can substitute 1 (16 oz) bag of frozen sliced peaches,

 thawed, well-drained, and thoroughly patted with paper

 towels before placing in the tart crust.

**Instructions:**

1.) Preheat oven to 400 degrees

2) Combine butter and ½ C sugar in a bowl. Beat at medium speed, until creamy – scraping down bowl often. Add a little less than 2C flour and the almond extract, beat at low speed until well mixed.

3) Press dough into the bottom and up sides of an ungreased 11” tart pan with removable bottom. Prick the bottom and sides of crust with a fork and bake 15-18 minutes or until light golden brown.

4.) Remove crust from the oven and arrange peach slices over hot, partially baked crust.

5.) Reduce Oven temperature to 350 degrees.

6.) Combine all of the filling ingredients (except almonds) in a bowl and whisk together - don’t forget the LOVE!

7.) Pour filling mixture over peach slices, sprinkle with sliced almonds.

8.) Bake 32-40 minutes or until crust is golden brown and filling is set. Cool and ENJOY plain, with whipped cream or warm with vanilla ice cream. (Store refrigerated).