



Country Peach Tart

Prep: 30 minutes Bake: 35 minutes
Cool: 30 minutes Oven: 375°F

- 1 recipe Pastry for Single-Crust Pie (below)
- ¼ cup granulated sugar
- 4 teaspoons all-purpose flour
- ¼ teaspoon ground nutmeg
- 3 cups sliced, peeled peaches or nectarines (about 1 pound)
- 1 tablespoon lemon juice
- 1 tablespoon sliced almonds
- Milk
- Powdered sugar
- Whipped cream (optional)

PASTRY FOR SINGLE-CRUST PIE

Prep: 15 minutes

- 1¼ cups all-purpose flour
- ¼ teaspoon salt
- ⅓ cup shortening
- 4-5 tablespoons cold water

1. Stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea-size.
2. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push moistened dough to side of bowl. Repeat, using 1 tablespoon water at a time, until all the dough is moistened. Form pastry into a ball.
1. Preheat oven to 375°F. Prepare pastry for Single-Crust Pie; set aside. Line a baking sheet with foil; sprinkle lightly with flour. Roll pastry to 13-inch circle on prepared baking sheet.
2. In a large bowl, stir together granulated sugar, the 4 teaspoons flour, and nutmeg. Add peaches and lemon juice; toss gently until coated. Mound peach mixture in center of pastry, leaving a 2-inch border. Fold border up over peaches. Sprinkle center with sliced almonds. Lightly brush top and sides of the crust with milk.
3. Bake for 35 to 40 minutes or until crust is golden and filling is bubbly. If necessary, cover edge with foil the last 5 to 10 minutes of baking to prevent overbrowning. Cool 30 minutes on the baking sheet. Dust edges with powdered sugar. If desired, serve with whipped cream. Makes 8 slices.

Nutrition Facts per slice: 233 cal., 9 g total fat (2 g sat. fat), 0 mg chol., 74 mg sodium, 36 g carbo., 3 g dietary fiber, 3 g protein.