

Peach Tart with Amaretti Streusel

Ingredients for crust:

- ▷ 1 2/3 c all-purpose flour
- ▷ 1/4 c sugar
- ▷ 6 Tbsp unsalted butter, cubed
- ▷ 1/4 tsp salt
- ▷ 2 tsp Penzey's Vanilla Sugar
- ▷ 1 egg yolk
- ▷ 1 Tbsp ice cold vodka
- ▷ 2-4 Tbsp ice water

Ingredients for filling:

- ▷ 5-7 ripe peaches, pitted and sliced in sections
- ▷ 2 Tbsp butter
- ▷ 1/4 c firmly packed brown sugar
- ▷ vanilla seeds from one pod
- ▷ 2 Tbsp flour

Ingredients for streusel:

- ▷ 3.5 oz Amaretti cookies finely ground
- ▷ 1 stick unsalted butter
- ▷ 1 c all-purpose flour
- ▷ 1 Tbsp Penzey's vanilla sugar
- ▷ 1/2 c slivered almonds



Make the crust:

In a food processor, with pastry blade, add all dry ingredients and pulse to combine. Add diced butter and process mixture until mixture has large crumbs. Add egg yolk and vodka and pulse until liquid is absorbed. Turn processor on and add water a tablespoon at a time, just until dough becomes a ball.

Wrap in plastic wrap and refrigerate for at least an hour or overnight.

Roll dough out on a flat, lightly floured surface in a circle with a 12" diameter, dusting with additional flour as needed. Next, place dough in a 9-inch tart pan with removable bottom. Dough is delicate, but you can ease it into tart pan and patch up any cracks as necessary once in tart pan.

Place tart pan on parchment lined baking sheet, pierce the tart a few times with the tines of a fork and set in freezer for about 10 minutes.

Make the filling:

Melt butter in a large sauté pan on medium until it begins to turn golden. Add cut peaches and sugar and gently caramelize over a medium-high heat until peaches are softened, about 3 minutes. Remove from flame, add vanilla and gently mix in flour.

Make the streusel:

In a bowl, combine all ingredients. With your fingers, crumble streusel between your fingers until large crumbs form. Place in refrigerator.

To assemble:

Preheat oven to 400°F. Line the crust with parchment and pie weights. Bake crust for 10 minutes. Remove weights and bake another 5 minutes until crust is partially cooked.

Remove crust from oven and add filling. Top with prepared streusel and place back in oven for 10 minutes. Reduce the heat to 350°F and bake for an additional 30- 40 minutes until peaches are bubbly and streusel topping is golden and crisp.

Serve with vanilla ice-cream or whipped cream.