

Mini Peach & Cherry Tarts

Summer Up North | July/August 2007



Bake individual free-form, fresh-peach tarts for everyone. They're yummy as is—and decadent with a scoop of vanilla ice cream or a dollop of whipped cream.

- 1 RECIPE PASTRY
- 1/2 CUP DRIED TART CHERRIES
- 6 MEDIUM PEACHES OR NECTARINES, PITTED AND CUT INTO 1/2-INCH-THICK SLICES (6 CUPS)
- 1/2 CUP SUGAR
- 2 TBSP. ALL-PURPOSE FLOUR
- 1/2 TSP. GROUND GINGER
- 1/4 TSP. GROUND CINNAMON
- 1 EGG WHITE, LIGHTLY BEATEN
- 1 TBSP. SUGAR

In a large bowl soak cherries in enough boiling water to cover for 5 minutes; drain off water. Add peaches, 1/2 cup sugar, flour, ginger, and cinnamon; toss to combine.

Prepare *Pastry*. Divide pastry dough into 8 equal portions. On a lightly floured surface roll each dough portion into a 6 1/2- to 7-inch circle. Place on a foil-lined, very large baking sheet. Place about 3/4 cup filling in center of each circle, leaving a 1 1/2- to 2-inch border. Carefully bring up edges over filling, pleating as necessary (dough may crack). Brush edges of each tart with egg white and sprinkle with remaining 1 tablespoon sugar.

Bake in a 350° oven for 40 to 45 minutes or until golden brown and centers are bubbly. Cool on baking sheet on wire rack about 30 minutes. Serve warm or at room temperature. Makes 8 servings.

PASTRY: In a large mixing bowl combine 2 1/2 cups all-purpose flour, 1/4 cup sugar, and 1/2 teaspoon salt. Using a pastry blender, cut in 1 cup cold unsalted butter until mixture resembles cornmeal. In a small bowl combine 3 tablespoons cold water and 1 teaspoon vanilla; drizzle over flour mixture. Toss with a fork until mixture holds together. If necessary, add up to 1 tablespoon more cold water. Gather into a ball. Cover and chill for 1 to 2 hours or until easy to handle.

Per serving: 639 cal., 32 g fat (20 g sat. fat), 93 mg chol., 217 mg sodium, 83 g carbo., 3 g fiber, 8 g pro.