



# Sparkle Kitchen

## **Rustic Peach Tart**

### **With Raspberries and Thyme**

(Makes 2 Tarts)

#### **Ingredients**

3 large peaches

1 cup raspberries

2 teaspoons brown sugar

Leaves from 4-5 sprigs of thyme

1 tablespoon flour, plus more for rolling out the pie crust

2 prepared pie crusts (store-bought or homemade)

1 tablespoon melted butter

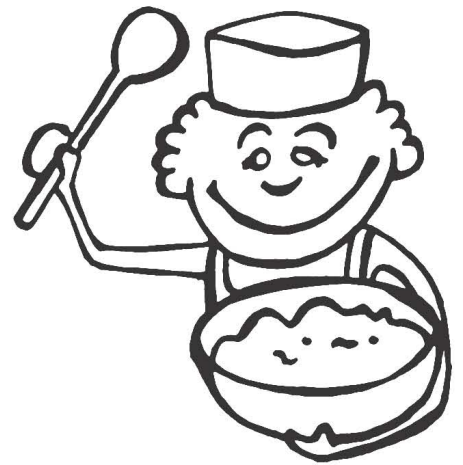
Vanilla ice cream (optional for serving, but strongly recommended!)

#### **Directions**

Prepare a large saucepan about half full of boiling water and a large bowl full of ice water. Cut the peaches in half and gently lower them into the boiling water for about 4 minutes, then quickly plunge them into the ice bath. Once the peaches are cool enough to handle, slip off the skins and pull out the pits.

Cut the peach flesh into chunks and—using a large bowl—toss it together with the raspberries, thyme leaves, and brown sugar. Allow the fruit, herbs, and sugar to meld together for at least 30 minutes and up to 8 hours.

When you're ready to bake, preheat your oven to 400 degrees and cover two baking sheets with parchment paper. Then, mix the tablespoon of flour into the fruit.



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Next, dust a cutting board with a little more flour, place one of the pie crusts on top, and roll it out into a circle roughly 12 inches wide. Move the crust to one of the parchment covered baking sheets, then spoon half of the filling mixture into the center. Being careful not to tear the crust, fold the edges up over the top of the pie filling.

Repeat with the second pie crust, then brush the tops of both tarts liberally with melted butter. Put the tarts into the oven and bake for 45-60 minutes. For more even cooking, rotate the tarts—left to right, front to back—every 15 minutes or so. They're done when the top crust is starting to turn golden and the filling is bubbly.