

# Rustic Peach Tart

Source: Sweet By Design

<http://SweetByDesignCakes.com>

## Ingredients:

¼ Cup sugar  
1/8 teaspoon each cinnamon, nutmeg, ground ginger  
2 Tablespoons butter  
3 large peaches, sliced  
1 egg beaten  
1 teaspoon water  
1 sheet from one box refrigerated ready to use pie crust  
Coarse sugar (optional)

## Directions:

Preheat oven to 375°. Mix spices into sugar. Heat butter over medium heat until bubbles form. Add peaches to hot butter in a single layer and then sprinkle sugar mixture on top, stirring as needed to incorporate sugar into butter. Flip peaches after 2 minutes and cook for another minute or two. Remove from heat and let cool to room temperature.

Mix egg with water to make an egg wash. Roll out 1 sheet of pie crust onto a parchment covered baking sheet and brush with egg wash. Add the cooled peaches to the center of the crust leaving 2-3 inches around the edge. Fold the edge over, pleating as needed, and spoon any remaining syrup on top of the exposed peaches. Brush the folded over crust with egg wash and sprinkle with sugar if desired.

Bake at 375° for 20-25 minutes, until crust is golden brown.

## Yield:

1 8" tart