

Rustic **TART**™

PEACH TART

With luscious summer peaches, Ready-to-Roll Dough™ and our no-fuss recipe you'll have an easy, breezy summer tart you'll make all through peach season.

Happy rolling—Stephanie

Dough

1 package **Ready-to-Roll Dough™** FOR SWEET PIES, TARTS & PASTRIES thawed overnight in refrigerator
Flour, for dusting

For finishing dough (optional):

2 tablespoons heavy cream
1 tablespoon coarse sugar (such as turbinado sugar)

Filling

2 pounds (about 4 to 6) peaches, unpeeled, cut into 1-inch slices
1 teaspoon lemon juice
1/2 cup sugar
1/8 teaspoon salt
1/4 teaspoon freshly grated or ground nutmeg
3 tablespoons tapioca flour
1 tablespoon butter, cut into small pieces

1. Prepare dough following thawing and rolling instructions (steps 1 through 5) on Ready-to-Roll Dough™ package.
2. Toss peach slices with lemon juice in a large bowl.
3. Combine sugar, salt, nutmeg, and tapioca flour in a small bowl; add sugar mixture to peach slices and combine.
4. Assemble and bake following steps 6 through 8 on Ready-to-Roll Dough™ package. In step 6, dot filling with butter pieces **before** folding dough over the filling.
5. Cool completely to set filling before serving.

Yield: 6 to 8 servings