

Peaches & Cream Bars

The following recipe is courtesy of [Bread Over Heels](#), a food scientist and blogger. For more of her recipes and baking tips, visit her website or her Instagram [@breadoverheels](#).

Yields 16 bars

Ingredients

For the Crust and Topping

- 1 ½ cup all purpose flour
- ½ cup sugar
- ½ tsp. baking powder
- ½ cup (1 stick) butter, cold and cut into cubes
- Dash salt
- 1 Tbsp. heavy cream
- 1 egg yolk

For the Filling

- 4-6 medium peaches, peeled, pitted, and chopped (about 2 cups)
- 1 tsp. vanilla
- 2 Tbsp. sugar
- 1 Tbsp. cornstarch
- 1 Tbsp. flour
- Squeeze lemon juice

For the Icing

- ½ cup powdered sugar
- 1 Tbsp. heavy cream
- ½ Tbsp. water

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1. Preheat oven to 375°F. Line an 8x8 inch baking pan with parchment paper. Grease with butter and set aside.
2. In a large bowl, combine flour, sugar, baking powder, salt and butter. Using a pastry cutter or your hands, combine until mixture turns into pea sized crumbs. Add heavy cream and egg yolk and mix to combine well. Press two thirds of the mixture into prepared baking pan. Set remainder aside.
3. Add all filling ingredients to a medium bowl and stir to combine. Add filling on top of crust, leaving any extra juices in the bowl. Add remaining crust mixture on top of filling.
4. Bake for 45 minutes or until the top is golden brown. Let cool for at least 30 minutes before cutting into bars.
5. Prepare icing by combining all ingredients in a small bowl. Drizzle over cut bars.

