

Peach Crostada

This recipe was provided courtesy of our Friends as GA Fuzzies and the [Georgia Peach Council](#).

Prep Time: 15 minutes

Cook Time: 45 minutes

Serves 6

Ingredients

- 4- 5 ripe peaches, sliced and pitted
- ¼ cup plain flour
- 1/3 cup
- Sliced almonds
- ¼ tsp. vanilla extract
- ½ cup sugar
- 1 refrigerated pie crust
- 2 Tbsp. peach preserves, melted
- 2 Tbsp. unsalted butter
- 1 Tbsp. unsalted butter, melted

Instructions

1. Preheat the oven to 400°F. In a large bowl, toss peaches, flour, almonds, and sugar. Lay crust flat on greased baking sheet and arrange peaches in center.
2. Fold edges of crust so that they overlap edges of peaches. Brush peaches with melted preserves and top with pats of butter. Brush crust with melted butter to help with browning.
3. Bake for 40-45 minutes or until golden. Serve with vanilla ice cream , if desired.

