

Cinnamon-Spiced Peach Tart*

A delightful and elegant peach tart with a rich cinnamon flavor, perfect for a sophisticated dessert.

PREP TIME: 30 minutes

TOTAL TIME: 1 hour 15 minutes

COOK TIME: 45 minutes

1 1/2 C All-Purpose Flour

2 T Maple Syrup

1/2 C Vegan Butter (cold, cubed)

1 † Cinnamon Extract

1/4 C Ice Water

1 T Cinnamon Tea (ground)

1/4 † Salt

1 † Lemon Juice

4 lg Peaches (peeled, pitted, and thinly sliced)

1 T Cornstarch

1/4 C Brown Sugar

1 † Vanilla Extract

PREPARE THE CRUST: In a large bowl, combine the flour and salt. Cut in the vegan butter until the mixture resembles coarse crumbs. Add the ice water, a tablespoon at a time, until the dough comes together. Shape into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.

PREPARE THE FILLING: In a large bowl, combine the sliced peaches, brown sugar, maple syrup, cinnamon extract, ground Cinnamon tea, lemon juice, cornstarch, and vanilla extract. Toss to coat the peaches evenly.

ASSEMBLE THE TART: Preheat the oven to 375°F. Roll out the dough on a lightly floured surface to fit a 9-inch tart pan. Press the dough into the pan and trim the edges. Arrange the peach slices in a circular pattern over the crust.

BAKE: Bake for 40-45 minutes, until the peaches are tender, and the crust is golden brown.

SERVE: Let the tart cool slightly before serving. Enjoy it warm or at room temperature.

NOTE: This cinnamon-spiced peach tart can be stored in the refrigerator for up to 3 days.