Raspberry and Peach Tart



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Recipe by: Laura Vitale

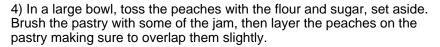
Serves 6 to 8

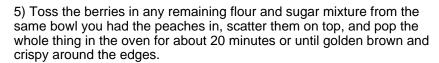
Prep Time: 20 minutes Cook Time: 25 minutes

Ingredients

- __1 sheet of puff pastry
- __3 peaches, sliced into half moon slices
- __About a scant cup of Fresh Raspberries
- __3 Tbsp of Vanilla Sugar or regular granulated sugar
- 1-1/2 tbsp of All Purpose Flour
- ___1/4 cup of Apricot Jam, melted a little in the microwave for about 15 seconds

- 1) Preheat your oven to 425 degrees, line a baking sheet with parchment paper and set aside.
- 2) Roll out the puff pastry on a lightly floured surface until its about an inch of so bigger on all 4 sides, place it on the prepared baking sheet making sure to shake off any excess flour from the bottom.
- 3) Take a fork and pierce the center of the pastry, leaving out about an inch border all around (watch video for more clear instructions)





6) Place the tart on a wire rack as soon as it comes out of the oven (parchment paper as well) to finish cooling completely before serving.

