



Hay Day Kitchen

Peach Tart

Let's make the best treat to take to any summer picnic!

In this Hay Day Kitchen episode, we're making a sweet and delicious Peach Tart!

We've prepared easy instructions and a video, so you can follow along step-by-step.

Go ahead, give it a try!

And, share your results using the hashtag #haydaykitchen !

 **YouTube**

<https://youtu.be/687M5Xcfng>



Ingredients:

1 Stick Butter (soft)

1/4 Cup Sugar

2 Egg yolks

1 ½ Cups Flour

½ Tsp Salt

3-4 Tbsp Water



½ **Cup** Yogurt or cream cheese

1 **Tsp** Lemon juice

1 **Cup** Cream

6-7 Canned peaches (halves)

6 **Tbsp** Sugar

Prep time: 2 hours

Servings: 1 pie; 8-10 slices

Equipment: Measuring spoons and bowls, pie dish, rolling pin, scissors, whisk, sieve, oven

Method:

- Let's start off by preparing the pie crust.
- Combine the softened butter with your sugar, and whisk until smooth.
- As you are whisking, add in the egg yolks one by one.
- Add the flour and salt, and mix until the dough looks crumbly.
- Then add in water and continue mixing until the dough comes together.
- Wrap dough in plastic wrap and refrigerate the dough for about 1 hour until it is firm.

- As you get ready to roll the dough, preheat the oven to 175°C (347°F)
- Take the firm dough and roll it to be about 1/8 inch thick.
- Place the dough on top of your pie dish, making sure to leave an overhang of about 1 inch. With scissors or a knife, trim away any excess dough.
- Fold under to form a rim. With your fingers, try making it wavy for a picture-perfect finish. Watch the recipe video on YouTube to see how to do it!
- With a fork, poke holes in the bottom of the crust.
- Put it in the oven to bake for 20 minutes, until golden brown.
- Let cool completely.

- As it cools, make the peach-y filling!
- In a large bowl measure your cream cheese, sugar, cream and lemon juice.



- Whisk until it is smooth and holds medium soft peaks.
- Drain the canned peaches in a sieve and cut into wedges.
- Spread the creamy filling evenly on the crust, and arrange your peach wedges on the filling to decorate.



And it's ready for you to enjoy with friends and neighbors on a warm, sunny day – in the park, by the beach, in your backyard, on your balcony, or even around your kitchen table!

*Submit a photo to our Fan Art Uploader!
Or post it on Instagram, using the hashtag #haydaykitchen*