

# Cleo Coyle's Honey-Glazed Peach Crostada

*Recipe text and photos (c) 2010 by Alice Alfonsi  
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with her husband Marc Cerasini*

A crostada is an Italian baked dessert tart, usually made with jam or fruit. Traditionally, the crust of this tart is a “pasta frolla” or a sweet, short pastry dough (aka shortbread).

This is my quick and easy version of a rustic, free-form crostada. It bakes much faster than a typical two-crust pie, and I’ll show you how simple it is to make using yellow peaches, butter, honey, and a boxed pie crust.

## INGREDIENTS

### For Crostada Filling:

1 tablespoon butter  
1-1/2 tablespoons honey (*I use orange blossom*)  
2 tablespoons flour (*for thickening*)  
Pinch of salt  
5 large ripe peaches skinned & diced (*or 6 small*)  
1 egg, lightly beaten with fork (*for brushing crust*)  
2 tablespoon sugar for dusting (*for best result use “sugar in the raw” aka turbinado sugar*)

### For Crostada Crust:

One pie crust, rolled out to 11-inches in diameter and 1/8-inch thickness.

*Use your favorite pie crust recipe or simply use a pre-made pie crust from a box. That’s exactly what you see in my photos—a Pillsbury pie crust, brought to room temperature and unrolled. I’ll post a more traditional “pasta frolla” recipe soon. Check the Recipe Page of my web site [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)*



## DIRECTIONS

**Step 1 - Prepare filling:** In a large saucepan, melt butter over low heat, add honey, flour, salt, and diced peaches. Gently stir for about 3 to 5 minutes to coat the peaches with the glaze and soften them up. Before the next step, allow filling to cool. Use a slotted spoon to drain some of the excess liquid, but not all of it. This crostada bakes quickly in the oven, and the butter and honey will create a more succulent crostada than baking the fruit without this honey glaze.



**Step 2 - Fill tart:** Place rolled out dough onto a baking sheet lightly coated with non-stick cooking spray. OR line the baking sheet with parchment paper. Mound diced peaches in the center, leaving a 2-inch border.

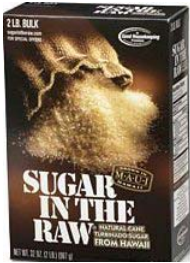
*NOTE:* A parchment paper lining on your baking sheet will make it easier to transfer the tart to a serving. See my *\*Crust Note* at the end of this recipe.

**Step 3 - Brush with egg and fold:** Mix lightly beaten egg with a splash of water and brush the crust's border with this egg wash. Now create a rustic crust edge. Using clean fingers, lift up the border a bit and begin to pinch the dough together every inch or so around the edges, then fold down each pinched peak over the fruit (*see photos below*).





**Step 4 - Brush and sprinkle:** Lightly brush the crust again with egg wash and sprinkle with sugar. Raw sugar will give you the best result in this recipe.



NOTE: "Sugar in the raw" is a coarse, natural brown sugar. In the US, we call a version of this turbinado sugar. In the United Kingdom, this type of sugar is called demerara. Either way, it makes an excellent finish for baked goods, sprinkled on crusts, over the tops of cakes and pies.



**Step 5 - Bake:** Place baking sheet on lowest rack of an oven that's been very well pre-heated to 400 degrees Fahrenheit. The crostada will be done in 15 to 20 minutes. Allow to cool a bit before slicing and serving right from the baking sheet. *Want to move the tart to a serving plate? See my note below...*

**\*CRUST NOTE:** In this tart, the fruit is the star, not the crust, which is too thin to move without breaking. If you wish to transfer this thin-crust crostada to a serving platter, simply line your baking sheet with parchment paper. When the baking is done, slide the paper, crostada and all, onto the platter then carefully pull the paper out from under the crostada or cut around the edges for a pretty appearance.

**SERVING SUGGESTIONS:** This baby is delicious served with ice cream or whipped cream. The **ginger whipped cream** (recipe below) pairs well with the flavors in this rustic tart.



## Cleo's Fresh Ginger Whipped Cream

*Makes about 4 servings*

1 cup heavy cream  
3-4 tablespoons sugar (*to your taste*)  
1/2 teaspoon ground ginger

Place cream, sugar, and ginger into a well chilled bowl and beat with an electric mixer. The cream will thicken as you beat it. When it forms stiff peaks, you're done. Do not over-beat.

*Eat with Joy!*  
~ Cleo Coyle

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