

Cleo Coyle's Easy Honey-Glazed Peach Crostata

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

This is my quick-and-easy version of a rustic, free-form crostata, an Italian baked dessert tart, usually made from jam or fruit. (The French would call it a galette.) It bakes much faster than a typical two-crust pie, and my photos show you how simple it is to make using yellow peaches, a bit of honey, and a boxed pie crust. May you eat with joy! ~ Cleo

Ingredients

For Crostata Filling:

- 1 tablespoon butter
- 1-1/2 tablespoons honey
- 2 tablespoons flour (for thickening)
- Pinch of salt
- 5 large ripe, yellow peaches skinned & diced (or 6 small)
- 1 large 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 Crostata Crust:

- One pre-made boxed pie crust

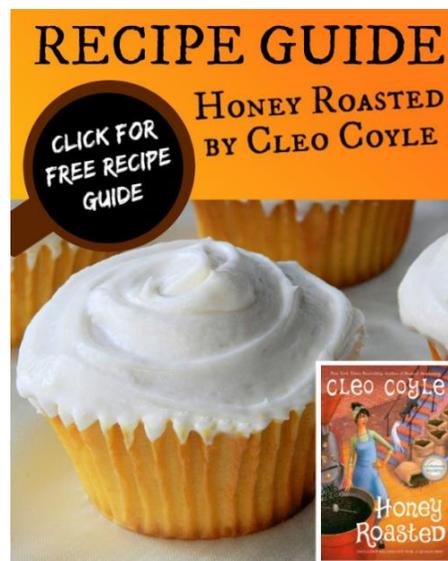
That's exactly what you see in my photos—a Pillsbury refrigerated pie crust, brought to room temperature & unrolled.



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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 crostata bakes quickly in the oven, and the butter and honey will create a more succulent crostata than baking the fruit without this honey glaze.



Step 2 - Fill tart: Line a baking sheet with parchment paper. Take one roll of your boxed pie crust out of the refrigerator and allow it to come to room temperature (or place it in the microwave for just a few seconds). Gently unroll it on the parchment paper. Using a slotted spoon to drain some (but not all) of the excess liquid, mound diced peaches in the center, leaving a 2-inch border.

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

Step 3 - Brush with egg and fold: Mix one lightly beaten egg with a splash of water and brush this egg wash along the exposed border of dough around your crust (*see photo above*). Now create a pretty rustic edge to your crust. Using clean fingers, lift up the border a bit and pinch the dough together; continue pinching every inch or so around the tart. Finally fold down each pinched peak over the fruit (*see step-by-step 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.

Step 5 - Bake: Place baking sheet on lowest rack of an oven that's been very well pre-heated to 400 degrees Fahrenheit. The crostata 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. That's why the baking sheet should be lined with parchment paper. When the baking is done, slide the paper, crostata and all, onto the platter then pull the paper out from under the crostata or trim around the edges before serving.

SERVING SUGGESTIONS: This baby is delicious served with ice cream or whipped cream. The **Cinnamon Whipped Cream** (recipe below) pairs well with this rustic tart.



Fresh Cinnamon Whipped Cream

Place **1 cup heavy cream**, **3-4 tablespoons sugar**, and **½ teaspoon ground cinnamon** (or ginger, if you prefer) into a well-chilled bowl and beat with an electric mixer. The cream will thicken. When it forms stiff peaks, you're done. Do not over-beat.
Serves 4.

Eat with joy! ~ Cleo

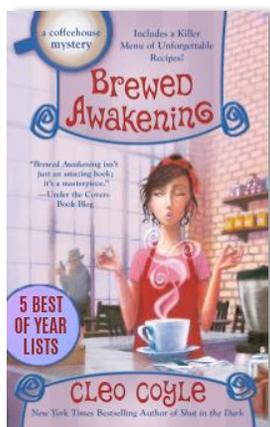
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To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

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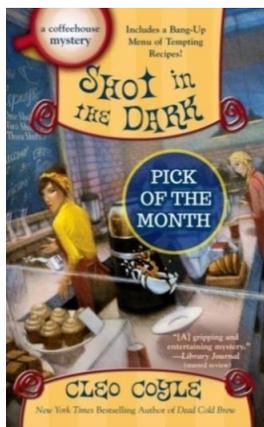
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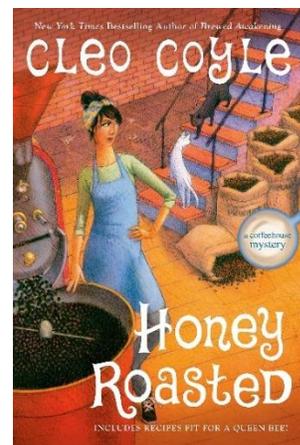
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