



Always baked from scratch with a lot of love.

Peach Bars with Almond Drizzle



There are so many great fruits at their best during the summer months. Peaches are a fruit that scream summer. This is a delicious way to capture that sweet taste of summer you can only get from fresh peaches. Four layers of yummy goodness that makes you wish summer wouldn't end. Give this a try and see if you don't agree. Enjoy.

Serves 24

Recipe courtesy of Teresa Ambra

Ingredients

Crust:

1½ cups all-purpose flour (unbleached if you have it)

1½ sticks COLD butter

1/8 tsp. salt

½ cup sugar

Filling:

2 eggs

1/3 cup all-purpose flour

1-cup sugar

½ cup sour cream

1/8 tsp. salt

2 cups finely diced peaches (2-3 peaches)

Almond Drizzle

1-cup powdered sugar

5 TBSP. heaving whipping cream or ½ and ½. (May need less).

1 tsp. almond extract

Directions

Crust:

Stir flour, salt and sugar together.

Add butter and cut in with a pastry blender until well blended (I did this in my food processor)

Reserve 1 cup of crumbs

Pour remaining crumbs into a greased 9x13 baking dish and press down firmly

Bake 350 degrees for 15 minutes



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Filling:

Whisk eggs, flour, sugar, sour cream and salt together

Gently fold in peaches

Pour peach mixture over the top of the baked crust layer

Sprinkle remaining crumb mixture over filling

Bake 30-40 minutes or until set.

Almond drizzle

Combine ingredients and whisk. Drizzle should be a little thick so add cream one tablespoon at a time until it has a nice "drizzle" consistency. Add the drizzle after bars have cooled for 15 minutes.