

Peach Crostata
"Soup Suppers," by Arthur Schwartz
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Serves: 6

2 cups all-purpose flour
1 cup sugar (divided into ¼ cup and ¾ cups)
½ teaspoon salt
8 tablespoons butter (1 stick)
5 or 6 medium peaches (preferably freestone), [peeled](#) and halved
Cinnamon, optional
1 cup heavy cream, sour cream or yogurt
2 eggs

1. Preheat oven to 400°
2. In a mixing bowl, stir together the flour, ¼ cup of the sugar, and salt.
3. Cut in the butter, using the tips of fingers, until the mixture resembles coarse meal.
4. Press the mixture evenly into the bottom and up the sides of a deep 9- or 10-inch pie plate. Make the top edge neat by pressing the side up with the side of your left index finger into the side of your right index finger (or vice versa).
5. Arrange the peaches over the crust and sprinkle with the remaining ¾ cup of sugar. Sprinkle lightly with cinnamon too, if desired.
6. Bake for 15 minutes.
7. Meanwhile, in a small bowl, with a fork or whisk, beat together the cream and eggs until well blended.
8. After 15 minutes, remove the crostata from the oven, pour over the egg and cream mixture, then return to the oven for another 30 minutes.
9. Serve warm (not hot) or at room temperature. (The crostata is at its best if never refrigerated).

Variation: nectarines are a natural substitute for peaches.

Advanced Preparation: May be baked several hours ahead. Can be kept at room temperature for up to 24 hours.

Donna's Notes: I prepared the crust in my food processor pulsing the flour, sugar, salt and butter for approximately 20 pulses or until it looked like coarse meal. When pressing the crust into the pie plate, I used a measuring cup to help flatten.

I have also made the crostata with both heavy cream and sour cream, both equally delicious.