

SAMSSites Recipes

Blueberry Peach Tart

Internet

I have so many peaches from my tree. I didn't want to go with just a peach pie. This one worked however, I changed it to be gluten free.

- 1 cup oat flour
- 1/3 cup tapioca flour
- 1/4 cup sugar
- 1/4 teaspoon ground cinnamon
- 1/2 cup butter, melted
- 2 cups fresh blueberries
- 2 cups fresh sliced peaches
- 1 tablespoon honey (only use if fruit is not that sweet)
- CRUMB TOPPING:
- 1/2 cup brown rice flour
- 1/4 cup honey
- 1/4 cup old-fashioned oats
- 1/4 cup chopped pecans
- 1/8 teaspoon ground cloves
- 2 tablespoons butter, melted



Preheat oven to 350°. In a small bowl, mix flour, sugar and cinnamon; stir in butter just until blended. Press into a 9-in. fluted tart pan with removable bottom. Bake 15-20 minutes or until lightly browned. Cool on a wire rack. Meanwhile, in a large bowl, combine blueberries, peaches and honey; toss to coat. In a small bowl, combine first 5 topping ingredients; stir in butter. Spoon fruit mixture into crust; sprinkle with topping. Bake at 350° 45-50 minutes or until topping is golden brown and filling is bubbly. Cool on a wire rack at least 15 minutes before serving.