



Another delicious recipe from
Tanya's Kitchen

Peach Tart

Ingredients

4 ripe Peaches
1 Pillsbury Pie Sheet
 $\frac{3}{4}$ cup sugar
2 tbsp. Flour
Pinch of cinnamon
1 stick butter
 $\frac{1}{2}$ cup Oatmeal
 $\frac{1}{2}$ cup Brown sugar
 $\frac{1}{4}$ cup Flour

Directions

- Pre- heat oven to 350 degrees
- Peel and slice the peaches and add to a mixing bowl. Add sugar, flour, cinnamon and vanilla to the peaches and mix well
- In a separate bowl mix butter, sugar and flour together until it has and Oatmeal-like texture
- At that stage add the oatmeal and incorporate well
- On a non-stick baking sheet place the pie dough and crimp the edges
- Pour in peaches. Sprinkle the Oatmeal mixture on top and bake for 45 minutes
- You can find all these ingredients at all your Foster's Food Fair IGA stores