

# Roasted Peach & Vanilla Bean Cream Tart

Poetry & Pies

**prep time:** 25-30 minutes

**chill time:** 4 hours (or overnight)

**total time:** 4 hours, 40 minutes

**servings:** 8-12



## Ingredients

for the [graham cracker crust](#)

- 9-10 full graham crackers
- 6 tablespoons (84g) unsalted butter
- ¼ cup (50g) granulated sugar

for the **peaches and cream filling**

- 2-3 large, ripe peaches
- ¼ cup (50g) granulated sugar
- ½ cup (about 150g) peach jam (optional)
- 8 ounces (226g) cream cheese, room temperature
- 1 cup (130g) powdered/confectioner's sugar
- 1 tablespoon (13g) vanilla bean paste (can sub extract)
- 1 tablespoon (6g) finely grated lemon zest
- 1 ½ cups (360g) heavy whipping cream

## Instructions

**make the graham cracker crust**

1. In a [small food processor](#) or blender, grind the graham crackers and sugar until finely ground (about the texture of almond flour). Pour into a medium mixing bowl and set aside.

2. Melt the butter. Pour over the graham crumbs and stir gently until fully combined. The texture will be somewhat crumbly but should stay together when pressed.
3. Gently distribute crust mixture around your [tart pan](#), spreading an even layer across the bottom and a little up the sides. Using a flat-bottomed cup or measuring cup, firmly press the crust in, going in concentric circles to slowly apply pressure across the tart. If you press too firmly at the beginning, it'll just make a hole in the crust, so go in circles until it starts to stick in place.
4. Freeze for 10 minutes, or chill in the refrigerator for 20-30 minutes, until firm.

### **make the peaches and cream filling**

5. While the crust sets, make the filling. Slice the peaches thinly ( $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick). You can remove the peels, if desired, but the roasting will soften them.
6. Sprinkle half of the sugar evenly in a large saute pan or cast iron skillet. Gently layer the peaches on top of the sugar. Don't worry if there is some overlap. Sprinkle the remaining sugar on top. Cook over medium heat, until the sugar has dissolved and the bottoms of the peaches are softened and begin to brown/caramelize a bit on the edges, without burning. Gently flip the peaches and roast the other side, again until the sugar is dissolved and the peaches begin to caramelize. Drain off any excess liquid and place on a double layered paper towel to absorb any remaining liquid and to cool.
7. While the peaches cool, make the vanilla bean cream. In a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment, beat the cream cheese, powdered sugar, vanilla bean paste, and lemon zest on high until smooth, about 1 minute.
8. Add  $\frac{1}{2}$  cup (or  $\frac{1}{3}$ ) of the heavy cream and beat on low until smooth. Add the remaining heavy cream and beat on high until fluffy and thickened. Set in the fridge while you assemble the tart.
9. Once the peaches are cooled, layer them in the chilled tart crust, overlapping if necessary. You can make a thin, single layer of peaches or overlap for a double layer of peaches.

10. Optionally, you can spread a very thin layer of peach jam over the peaches and spread until smooth. Be sure it's a very thin layer, or it will leak out of the tart after slicing.
11. Carefully spoon the vanilla bean cream over the peach layer and spread evenly. You can use the back of a spoon to make swirls, if desired.
12. Refrigerate at least 4 hours, until the cream is set.

*Enjoy!*

*Keep tart refrigerated until serving. Tart can be made up to 1 day in advance. Leftovers will last 3-5 days in the fridge.*