

## PEACH CROSTATA

2 cups all-purpose flour

¼ cup sugar

½ teaspoon salt

8 tablespoons (1 stick) butter

5 or 6 medium peaches - peeled and halved

¾ cup sugar

Cinnamon (optional)

1 cup yogurt (or heavy cream or sour cream)

2 eggs

1. Preheat the oven to 400 degrees.
2. In a mixing bowl, stir together the flour, 1/4 cup of the sugar, and salt.
3. Cut in the butter, 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 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 3/4 cup of sugar. Sprinkle lightly with cinnamon if desired.
6. Bake for 15 minutes.
7. Meanwhile, in a small bowl, beat together the yogurt and eggs until well blended.
8. After 15 minutes, remove the crostata from the oven, pour egg and yogurt mixture on top, then return to the oven for another 30 minutes.
9. Serve warm (not hot) or at room temp. (The crostata is at its best if never refrigerated.)

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