

Peach Phyllo Tarts

Desserts don't have to be fancy or complicated to be delicious. But if they happen to look like they took some real skill to make, you can just keep that as your secret while your dinner guests heap on the compliments. These rustic 'tarts' are made with store-bought phyllo dough sheets. They're the paper-thin layers of dough that make baklava so crispy. For this recipe, we layered phyllo with sugar, spices and crunchy pecans and topped with half a peach. Serve it fresh from the oven with a scoop of ice cream for an easy dessert that looks like it was made by a pro.

Ingredients

Serves 6

- 6 sheets phyllo dough
- 1 stick butter, melted
- 3 peaches, washed
- 2 T brown sugar
- 2 T granulated sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ¼ cup chopped pecans

Preheat the oven to 375 degrees.

In a small bowl, mix together the brown sugar, granulated sugar, spices and pecans and set aside.

Begin to assemble the tarts by placing one sheet of phyllo on a clean surface and brushing with melted butter. Place another sheet directly on top and brush it with butter and set it aside. Repeat this process two more times until you have three sets of buttered phyllo dough. Sprinkle each with ¼ of the sugar and pecan mixture and stack the three sets on top of each other.

Cut the stack of sugared phyllo dough into 6 squares and place them on a parchment-lined baking sheet. Half the peaches and remove the pit. Slice each half into ⅛ inch thick slices and press them lightly to shingle the slices. Using a spatula, lift each shingled peach half and place on a square of prepared phyllo.

Place in the center rack of the oven and bake for 15 minutes or until golden-brown. Remove from the oven and serve.

