

## Peach Tart with Ricotta and Honey

This simple, elegant dessert is sweetened only with honey - and peaches, of course. You can easily make your own pie crust from scratch or just use prepared crust. Either way, it's an easy and impressive dessert to make for guests. Serves 8.

### Ingredients

- 1 prepared pie crust
- 1 cup ricotta
- ½ cup honey, plus 2 T
- ½ teaspoon almond extract
- 2 eggs
- 1 T all purpose flour
- 2-3 fresh peaches

Preheat oven to 375. Blend together the ricotta, ½ cup honey, almond extract, egg yolks and flour with a whisk. Roll the pie crust into a large circle and line a tart pan, pressing to make sure it gets into all the corners. Pour the ricotta mixture into the prepared crust.

Wash and pit the peaches and slice into 8 wedges. Arrange the slices evenly on the ricotta mixture.

Place in the center rack of the oven. Bake for one hour or until the crust and top are golden brown.

Let cool for 10 minutes. Warm remaining honey and lightly brush it over the top to glaze the finished tart. Serve while still slightly warm.

