

Quick & Easy

THE COSTCO WAY

Mountain View I.M. Ripe Peach Tartlets

Makes 9 servings

Ingredients:

1 sheet puff pastry, thawed at room temperature
2 large, ½ lb, Mountain View I.M. Ripe Peaches
2 Tbsp sugar
1 Tbsp all-purpose flour
¼ tsp cinnamon
¾ tsp vanilla extract, divided
1 egg, beaten
¼ cup almonds, sliced
½ cup powdered sugar
1 Tbsp milk

Instructions:

Preheat oven to 400 F. Cut thawed puff pastry into 9 equal-size squares. Place on a parchment-lined baking sheet, spaced 1 inch apart. Slice peaches into ⅓-inch-thick slices. Place in a medium-size mixing bowl. Add sugar, flour, cinnamon and ¼ tsp vanilla. Gently fold with a spatula. Layer 3 to 4 peach slices over the center of each pastry square. Avoid getting peach juice on the pastry edge. Brush pastry edges generously with egg wash. Top with almonds. Bake for 17 to 19 minutes, or until edges are puffed and golden, turning the sheet halfway through baking. Remove from the oven. Let cool for 10 minutes.

While pastries cool, prepare the glaze. In a small bowl, combine powdered sugar, remaining ½ tsp vanilla and milk. Drizzle over warm pastries.

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