



# Creamy Peach & Honey Tart

Makes: 6 Servings

Prep Time: 5 minutes Cook Time: 1 hour & 10 minutes

Total Time (not incl refrig time): 1 hour & 15 minutes

- 12 graham cracker sheets, crushed into fine crumbs
- 6 tbsp unsalted butter, melted
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup Greek yogurt or sour cream
- 2 tbsp honey
- 1 tsp vanilla extract
- 1 large egg
- 2-3 firm, ripe peaches, thinly sliced

Preheat the oven to 350°F. Combine graham cracker crumbs with butter in a medium bowl. Press crumb mixture into the bottom and up the side of a 9-inch springform or tart pan. Bake crust for 10 minutes. Remove from oven; set aside.

In a medium bowl, mix cream cheese, yogurt, honey, vanilla, and egg until smooth. Pour into crust and bake for 15 minutes. Let cool slightly then loosely top with plastic wrap. Place in freezer to chill for at least 15 minutes.

Arrange peach slices over custard, working from the outside in. Remove tart from pan, cut into wedges and serve.

## Chef's Note:

Instead of peaches, top with strawberries, blueberries, kiwi, mangoes, or your favorite fruit!

Tart can be frozen up to 4 days ahead of serving. Add fruit just before serving.

*Recipe adapted from Food & Wine*