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# Peach Crumble Tart

**Prep Time:** 30 mins

**Cook Time:** 45 mins

**Total Time:** 1 h 15 mins

## Ingredients

- 1/2 cup(s) oats, rolled
- 1/4 cup(s) sugar, brown (packed)
- 1 1/2 teaspoon cinnamon, ground, divided
- 1/4 cup(s) sugar, granulated
- 2 tablespoon butter, melted
- 1/4 cup(s) buttermilk
- frozen light whipped dessert topping, thawed
- 1/4 teaspoon salt
- 1/3 cup(s) shortening
- 4 tablespoon water
- 1/3 cup(s) flour, all-purpose
- 2 tablespoon flour, all-purpose
- 1 1/4 cup(s) flour, all-purpose
- 6 medium peach(es), peeled, pitted and thinly sliced



## Preparation

### Peach Crumble Filling:

1. Prepare Single-Crust Pastry. On a lightly floured surface, flatten the ball of dough with your hands. Roll dough from center to edge into a circle about 12 inches in diameter. To transfer pastry, wrap it around the rolling pin. Unroll pastry into a 10-inch tart pan with a removable bottom, being careful not to stretch pastry. Press pastry into fluted side of tart pan. Trim pastry to the edge of the tart pan. Do not prick pastry.
2. Preheat oven to 375°F. For crumble topping, in a small bowl, combine oats, the 1/3 cup flour, the brown sugar, and the 1/2 teaspoon cinnamon. Stir in melted butter. Set aside.
3. For filling, in a large bowl, stir together granulated sugar, the 2 tablespoons flour, and the 1 teaspoon cinnamon. Add the 6 cups peaches and the buttermilk. Gently toss until coated.
4. Spread filling evenly into pastry shell. Top with crumble topping. Bake for 45 to 50 minutes or until center of filling is bubbly. If necessary to prevent overbrowning, cover loosely with foil for the last 10 minutes of baking. Serve warm or cooled to room temperature. If desired, garnish individual servings with sliced peaches and whipped topping.

### Single-Crust Pastry:

In a large bowl, stir together 1 1/4 cups all-purpose flour and 1/4 teaspoon salt. Using a pastry blender, cut in 1/3 cup shortening until pieces are peasize. Sprinkle 1 tablespoon cold water over part of the mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat moistening dough, using 1 tablespoon cold water at a time, until all the dough is moistened (4 to 5 tablespoons cold water total). Form dough into a ball.