






Peach, Almond & Maple Tarts

 Prep time:	10 minutes
 Cook time:	20 minutes
 Makes:	4



Ingredients

25g butter, softened

2 Tbsp caster sugar

¼ cup ground almonds

1½ sheets ready rolled flaky puff pastry

410g can **Wattie's Peaches Sliced in Clear Fruit Juice**, drained

1-2 Tbsp maple syrup

2 Tbsp sliced almonds, toasted

Method

1. Preheat oven to 200°C (fan bake). Beat together softened butter, sugar and ground almonds to form a paste.
2. Cut a sheet of ready rolled flaky puff pastry into quarters and place on a baking tray lined with baking paper.
3. Divide and spread almond paste evenly over the pastry squares leaving a 2cm border.
4. Cut the remaining pastry sheet into 2cm strips. Cut and place on the pastry squares to form a raised border.
5. Place the **Wattie's Peach Slices** onto the almond paste.
6. Bake for 20 minutes until the edges are golden and raised and pastry is cooked. Allow to stand for 10 minutes before brushing peaches with a little maple syrup to glaze. Scatter over toasted sliced almonds. Serve warm with yoghurt, cream or ice cream.