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## Peach Crostata

By Susie Iventosch



Dessert Category Winner Teresa Goodfello Photos Erika Boehnke

This recipe came out of the Weight Watchers "Best Eats" cookbook. The only change was that the original recipe called for 1 refrigerated pie crust (from a 15 oz. package) but Goodfello preferred to make her own healthier crust which contains no butter or sodium – her "go to" crust for other pies (in which case she doubles the recipe). If you're following the Weight Watchers serving, you can have 1/8 at 5 points. Because she makes a healthier crust, she guesses you could have more. It's a pretty guilt-free dessert and perfect for summer. Other fruits such as plums and nectarines are also good, but peaches are her favorite.

### INGREDIENTS

4 large peaches (about 1 1/2 lbs), halved, pitted, and sliced  
 1/3 cup sugar (plus 1 tablespoon more for later)  
 1 1/2 tablespoons flour  
 1/4 teaspoon ground allspice

### Crust

#### INGREDIENTS

1 cup plus 2 tablespoons flour  
 1/3 cup vegetable oil  
 2 tablespoons water

### DIRECTIONS

Preheat the oven to 400 degrees. Line a large baking sheet with heavy-duty foil; spray the foil lightly with non-stick spray. To prepare the filling, combine the peaches, 1/3 cup sugar, flour, and allspice in a large bowl and toss to coat. Between two sheets of wax paper, roll the pie crust into a 13-inch circle. Remove the top sheet; fold the crust into quarters and unfold it onto the prepared baking sheet. Discard both sheets of wax paper. Spoon the filling onto the crust, leaving a 2-inch border. Bring up the border and fold over the filling. (This will not cover the fruit, but only cover about a 2-inch border all the way around). Brush the border lightly with water; sprinkle the crust and the filling with the remaining 1 tablespoon sugar. Bake until the filling is bubbly and the crust is golden brown, about 35-45 minutes. Cool or serve warm.



Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

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