



Mini Brown Butter Peach Tarts

Introduction

Mini Brown Butter Peach Tarts are the perfect combination of sweet and nutty flavors,

showcasing ripe summer peaches nestled in a rich brown butter filling. These delightful tarts make for an elegant dessert or a delightful treat for any occasion. With a buttery shortbread crust and a luscious, slightly caramelized filling, each bite is a heavenly experience. Whether you're serving them at a dinner party or enjoying them with a cup of coffee, these tarts are sure to impress.

Detailed Ingredients with measures

For the Shortbread Crust:

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, cold and cubed
- 1/4 teaspoon salt

For the Brown Butter Filling:

- 1/2 cup unsalted butter
- 2 large eggs
- 3/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 2-3 ripe peaches, thinly sliced

Prep Time

Prep Time: 20 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 5 minutes

Yield: 6 mini tarts

These Mini Brown Butter Peach Tarts not only look stunning but are also incredibly easy to make, allowing you to whip up a dessert that is both impressive and delicious in no time.

Enjoy the burst of flavors as you bite into these scrumptious little creations!



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Detailed Directions and Instructions

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