

Shopping List

Produce

Peaches

Lemon

Bulk

Flour—wheat or gluten-free blend

Sliced almonds

Sugar

Brown sugar

Sea salt

Grocery

Peach preserves

Dairy

Unsalted butter



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Peach Almond Bars (gluten-free and vegan options)



Source: adapted from America's Test Kitchen Best Summer Desserts

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Peach Almond Bars

INGREDIENTS

1 3/4 c sliced almonds (6.5 oz)

1 1/2 c flour—can use either all-purpose or gluten-free blend

1/3 c granulated sugar

1/3 c packed brown sugar, plus 1 T

Sea salt

12 T unsalted butter, cold, cut into 1/2" pieces (you can substitute margarine for a vegan version of the recipe)

1 1/2 # peaches (about 3 large), peeled, halved and pitted, coarsely chopped

1/2 c peach preserves

1/2 t grated lemon zest, plus 1 t lemon juice

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 375°F.
2. Make a foil sling for a 13x9 baking dish—fold 2 long sheets of foil; first sheet should be about 13" and the second should be about 9". Lay sheets of foil over pan perpendicular to each other, with extra foil hanging over edges. Smooth foil flush against the pan. Spray with veggie oil spray.
3. Process 1 1/4 c almonds, flour, sugar, 1/3 c brown sugar, and 1/2 t sea salt in a food processor until combined, about 5 seconds.
4. Add butter and pulse mixture until it resembles coarse meal (some pea-sized pieces of butter will remain), about 20 pulses.
5. Transfer 1/2 c of the mixture to a bowl and set aside. Press remaining mixture into the prepared pan and bake until golden brown, about 15 minutes. Mix 1 T of brown sugar into reserved mixture and put it in the fridge (if your kitchen is warm).
6. While crust is baking, remove blade from processor and wipe out your work bowl. Pulse peaches and preserves in the processor until mixture is in 1/4" chunks, about 5 pulses. Cook peaches in a large non-stick skillet over high heat until thickened and jam-like, about 10 minutes.

7. Take peaches off the heat, and add a pinch of salt and the lemon zest and juice. Stir to combine.
8. Pour peach mixture over hot crust.
9. Using your fingers, pinch reserved flour mixture to create dime-sized clumps and sprinkle them over the peaches. Sprinkle remaining 1/2 c almonds over the top.
10. Bake until almonds are golden brown, about 20 minutes. Let cool to room temperature, at least two hours.
11. Using foil overhang, lift from pan and cut into 24 squares. Enjoy!

Store in an airtight container at room temperature for a few days.



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