



PEACH
VANILLA BEAN
COOKIE BARS

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PEACH VANILLA BEAN COOKIE BARS

Servings: 12

These decadent cookie bars, made with Regina's Farm Kitchen® Peach Vanilla Bean Fruit Artisan Spread, are as easy to make as they are delicious. Georgia peaches, vanilla bean and butter. Who can say no to that? Serve alongside Regina's Farm Kitchen Peach Vanilla Bean Ice Cream.

WHAT YOU NEED

For the Bars:

1 ½ sticks unsalted butter, at room temperature
½ c. sugar
1 egg yolk
2 c. all purpose flour, sifted
1 tsp. kosher salt
2 tsp. vanilla bean paste

2 tsp. ginger, ground is perfect or fresh if you have-be sure to mince the ginger.
1 jar Regina's Farm Kitchen Peach Vanilla Bean Fruit Spread

For the streusel:

4 tbsp. unsalted, butter, melted
¼ c. light brown sugar
¾ c. all purpose flour
¼ t. kosher salt



INSTRUCTIONS

Preheat oven to 250° F. Butter your 8x11 tart pan. (I prefer non-stick tart pans, so this step is optional.) In a mixing bowl, combine the butter and sugar for 3–5 minutes on high speed until light and fluffy. Add the yolk and vanilla bean paste, and beat until combined.

In a separate bowl, place the sifted flour, salt and ground ginger. Add the flour mixture to the butter, sugar, egg yolk and vanilla bean mixture. Do not over mix or the tart dough will be tough!

Press the dough into the tart pan in an even layer. Bake the tart 20–25 minutes until set with light golden edges. Be sure to watch your oven! Let

cool completely. While the tart bakes, make the streusel. In a small bowl, mix the melted butter and sugar. Add the flour and salt. This mixture should be a crumble; if not, set aside. This mixture will turn crumbly if you fluff with a fork.

When the tart base is cool, spread the jar of RFK Peach Vanilla Bean Artisan Fruit Spread in an even layer over the cooled crust. Scatter the streusel topping over the fruit spread. Place back in the oven for 15–20 minutes and bake until streusel is lightly golden. Let cool completely. Cut the cookie into pie-like wedges. For an added twist, serve with RFK Peach Vanilla Bean Ice Cream.

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