



Peach Custard Bars with Sugar Cookie Crust

Buttery, sugar cookie crust topped with a creamy, custardy peach filling that is to die for! Recipe and photo created by [Cafe Johnsonia](#).

Yield: 18 bars

Ingredients

FOR THE CRUST:

- 8 Tablespoons chilled butter, cut into small cubes
- 1 package [Pamela's Sugar Cookie Mix](#)
- ½ cup chopped pecans
- 2 large egg yolks

FOR THE FILLING:

- 3 cups peach puree (from 3-4 peaches)
- 1 cup evaporated cane juice or granulated sugar
- ¼ cup cornstarch or arrowroot starch
- Juice of 1 lemon (about 2 Tablespoons)
- 1 teaspoon gluten-free pure vanilla extract
- ½ teaspoon pure almond extract
- Pinch sea salt
- Confectioner's sugar, for dusting

Directions

TO MAKE THE CRUST:

Preheat oven to 350°F. Grease a 9- by 13-inch baking pan and set aside.

Place pecans in the bowl of a food processor fitted with the chopping blade. Pulse until nuts are finely chopped. Add the Pamela's Sugar Cookie Mix and pulse to combine. Scatter the cold butter over the dry ingredients. Pulse until the mixture resembles cornmeal with some larger pieces of butter remaining. While pulsing, drizzle the egg yolks through the feed hole. Continue pulsing until the dough holds together.

Press the dough into the bottom of the baking pan making sure to press firmly to create an even layer. Bake for 15 minutes.

TO MAKE THE FILLING:

While crust is baking, puree peaches in a blender, stopping and scraping down sides as needed. Measure out 3 cups of puree and save any extra puree for another use.

In a large mixing bowl, whisk together evaporated cane juice, cornstarch, and salt. Add the

peach puree, egg yolks, lemon juice, and extracts. Whisk until smooth.

When the crust is finished baking, pour the filling into the pan and place back in oven. Bake for about 25–30 minutes, or just until filling is set. (Start checking around 20 minutes as oven temperatures may differ.

Let cool completely. Dust the top lightly with powdered sugar. Cut into bars.

Can be chilled for easier cutting.