



Peach Crumble Pie

June 22, 2023

These This very special pie is made with fresh summer peaches and a buttery brown sugar crumble topping that adds sweetness and crunch to complement the juicy fruit.

Makes a 9-inch pie

Ingredients:

Pre-baked pie shell

Peach Mixture:

- 7 large fresh ripe peaches or 5-6 cups sliced peaches
- 1 tablespoon fresh-squeezed lemon juice
- ¼ cup granulated white sugar
- ¼ teaspoon ground nutmeg
- Pinch of salt
- 1 tablespoon cornstarch

Crumble Topping:

- ½ cup light brown sugar
- 1 cup all-purpose flour
- Pinch of sea salt
- Pinch of cinnamon
- Pinch of nutmeg
- 1 stick (¼ pound) room temperature unsalted butter, cut into pieces

Method:

Pre-heat oven to 350°F

1. Peel and slice peaches and set aside.
2. Pour lemon juice over peaches and toss gently.
3. Mix together sugar, nutmeg, salt and cornstarch and sprinkle over peaches to coat. Set aside.
4. Make streusel topping by mixing the sugar, flour, salt and spices together.
5. Cut the butter into the sugar-flour mixture with a fork until shaggy, then mixed and crumbly, but not smooth.
6. Place peach filling into pre-baked pie shell and top with crumble.



7. Place pie on a half-sheet pan or cookie sheet and set in the center of the oven for 45-55 minutes or until the topping is browned and the filling is bubbling.
8. Let cool at least four hours so that it will set up, or refrigerate once the pie is room temperature, and serve cold.

Note: This is a loose pie without a lot of cornstarch to gel the filling. If you like it to be more of a solid filling, drain the juices from the peaches and boil that juice with about 3-5 tablespoons of cornstarch and $\frac{1}{4}$ cup granulated white sugar until it is a thick clear paste. Add a tablespoon of butter to the thickened cornstarch and mix well. Add the “paste” to the fresh peaches and stir to coat all the fruit before assembling the pie and baking it.