

# SOUR CREAM PEACH PIE

## INGREDIENTS

### PIE

1 9" PIE CRUST  
2/3 CUP SUGAR  
2 TABLESPOONS ALL PURPOSE FLOUR  
PINCH OF SALT  
1 CUP SOUR CREAM  
1 EGG  
1/2 TEASPOON VANILLA  
1/2 TEASPOON NUTMEG  
6 MEDIUM PEACHES

### STREUSEL TOPPING

1/3 CUP SUGAR  
1/3 CUP ALL PURPOSE FLOUR  
4 TABLESPOONS UNSALTED BUTTER



## DETAILS

400° - 10 MINUTES  
350° - 30 MINUTES  
400° - 15 MINUTES

9" PIE

## HERE'S HOW

- 1 COMBINE SUGAR, FLOUR AND SALT. ADD SOUR CREAM, EGG, VANILLA AND NUTMEG.
- 2 PEEL AND SLICE PEACHES. ADD PEACHES TO SOUR CREAM MIXTURE.
- 3 POUR FRUIT MIXTURE INTO UNBAKED PIE CRUST. BAKE AT 400° FOR 10 MINUTES. REDUCE HEAT TO 350 BAKE 30 MINUTES MORE.
- 4 MAKE STREUSEL TOPPING BY COMBINING SUGAR, FLOUR AND BUTTER.
- 5 REMOVE PIE FROM OVEN, SPRINKLE ON STREUSEL TOPPING, RAISE HEAT TO 400° AND BAKE PIE 15 MINUTES MORE.

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MUSINGS ON FOOD AND COOKING  
FROM A VERMONT KITCHEN