

## Custard Peach Pie

Preheat oven to 425.

### Components:

**Pastry** for a 1-crust pie

**Peaches:** 4-5 medium sized peaches (about 1 1/2 pounds), peeled and sliced.

**Custard:** combine and then set aside in the fridge

1 8-ounce container sour cream

3 large egg yolks

1 cup sugar

1/4 cup flour

1 teaspoon vanilla extract

1/2 tsp cinnamon ( optional )

**Streusel Topping:** combine with a fork, pastry cutter or by hand until the topping takes on a crumbly texture. set aside in the fridge.

4 tablespoons margarine or butter, chilled.

1/2 cup flour

1/4 cup sugar

### Assembly and cooking:

1. Place crust into 9-inch pie pan and trim edges, leaving 1 inch overhang to fold over, make pretty patterns out of, etc.
- 1.5 I precook my pie shell for 7 - 9 minutes with a a pie shield on it to ensure the bottom of the crust is well done while protecting the edges from cooking. This is a matter of preference.
2. Place the sliced peaches in the pie shell. The recipe book suggests arranging them neatly in a spiral, laying flat, but I find the pie is just a good if you simply dump them in to the crust in a pile and flatten it out a bit!
3. Pour the custard over the peaches in the pie crust and smooth out with a spatula or spoon.
4. Bake the pie 30 - 35 minutes, until custard is set and slightly golden on top, or until knife inserted into the center comes out clean.
5. Open the oven, slide out the shelf and carefully cover the pie with the streusel topping. Bake for another 15 minutes, until the streusel starts to brown slightly.
6. Cool the pie on wire rack 1 hour before serving (because otherwise the custard tends to be a little runny). Can be served warm or cold.

### Notes

1) Recipe is from "The Good Housekeeping Illustrated Book of Desserts"

2 )This pie is also yummy with blueberries: reduce the number of peaches slightly and add a cup or so of blueberries; fresh or frozen.