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All Peach Pie

Ingredients:

Single Crust

1 lb bag frozen sliced peaches

1 1/2 tbsp fresh lemon juice

The zest of 1 lemon,

1/3 cup sugar & another 3 tbsp sugar

2 tbsp corn starch

1/2 tsp vanilla extract

1/4 tsp nutmeg

Coconut Almond Crumb Topping

1 cup flour

2/3 cup sugar

1/4 tsp salt

1/2 cup sliced almonds,

1/2 cup sweetened flaked coconut

3/4 stick unsalted butter

1 tbsp milk

Directions

Preheat your oven to 400°F. Begin by defrosting your peaches. Once defrosted add your lemon juice, lemon zest, and 3/4 cup sugar. Mix together well and add your sugar, cornstarch, nutmeg, and vanilla. Mix one more time until all your peaches are thoroughly coated and empty into your pie shell. Place your pie in your oven and bake for 30 minutes. While your pie bakes prepare your top crust. Combine your coconut, flour, sugar, almonds and salt in a food processor. Cut your butter into pieces and gradually add them to your food processor as your pulse until crumbs form. Add your milk and pulse a couple more times. After the initial 30 minutes remove your pie from the oven and spread your crumbs over the top. Return your pie to the oven, reduce the temperature to 375°F, rotate your pie 180 degrees, and bake for another 30 minutes. Allow to cool and serve.