

Baughers Peach Crumb Pie



Fresh Peach Crumb Pie

Makes 1- 9" pie

1/2 cup butter, softened
1/2 cup sugar
1 1/2 cups sifted flour
pinch of salt
4 cups sliced fresh peaches
2 Tbsp. cornstarch
1/2 cup sugar
1 Tbsp. lemon juice

Crumb together the butter, 1/2 cup sugar, flour and salt with a pastry blender or fork until well mixed. Set aside 3/4 cup of the crumbs. Press remaining crumbs into the bottom of a 9" buttered pie pan and about 3/4" up the sides.

Combine in a bowl, the peaches, cornstarch, 1/2 cup sugar, lemon juice and mix well. Pour peach mixture into crumb shell. Bake at 425 degrees for 20 minutes. Remove from oven and sprinkle top with reserved crumbs. Return to oven and bake 20 - 30 minutes longer until top is brown. Enjoy warm or cold!