

# Laura's Peach Pie

(Single Crust with Crumb Topping)

## Filling Ingredients:

- 1 Vermont Mystic Pie Shell (Do Not Bake)
- 1 lb fresh sliced peaches, peeled and cored
- 2 1/2 oz granulated sugar
- 1/2 teaspoon ground cinnamon
- Dash cayenne
- 2 Tablespoons King Arthur All Purpose Flour
- 1/4 teaspoon Fresh Squeezed Lemon Juice
- 1/8 teaspoon kosher salt

## Topping Ingredients:

- 1/2 cup chopped pecans
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/2 teaspoon cinnamon
- 6 Tablespoons King Arthur All Purpose Flour
- 4 Tablespoons. Cabot Unsalted Butter
- 1/4 cup oats
- 1/8 teaspoon kosher salt

## Directions:

1. Place sugar, cinnamon, cayenne, flour and salt in a bowl. Place peaches in the bowl.
2. Mix with spatula until fruit is coated. Add lemon juice and mix.
3. Add filling mixture to the pie shell. Thaw both pie shells and flatten the one to be used for the top crust.
4. For topping recipe: cut butter into flour, brown sugar and granulated sugar until butter is almond size. Add salt, oats, cinnamon and pecans. Mix until incorporated. Add on top of fruit. Make sure all fruit is covered completely.
4. Freeze pie overnight.

## Baking Instructions:

1. preheat oven to 450 F.
2. place baking sheet with tin foil on bottom rack of oven.
3. Cut 4 1-inch slits in top of the pie.
4. Place on baking sheet.
5. Bake for 15 minutes at 450 degrees
6. Turn oven down to 375 degrees.
7. Bake pie for 55-60 minutes.
8. Let cool for 30 minutes
9. Enjoy with the ice cream of your choice!