

# Custard Peach Pie

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1 hour 30 minutes to prepare serves 8

## INGREDIENTS

Filling:

1 unbaked pie shell

1 1/2 pounds fresh peaches (5-6 peaches), peeled and sliced

1 cup Greek yogurt

3 large egg yolks

3/4 cup sugar

1/4 cup all-purpose flour

1 teaspoon vanilla extract

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg, optional

Topping:

1/4 cup (1/2 stick) unsalted butter

1/3 cup all-purpose flour

1 1/2 tablespoons sugar

1 pinch salt

## PREPARATION

Preheat oven to 425° F and gently place pie crust in the bottom of pie dish. Crimp the edges as desired.

Arrange peach slices in circles in the bottom of pie crust, filling the bottom of pie dish.

In a separate bowl, whisk together Greek yogurt, egg yolks, 3/4 cup sugar, 1/4 cup flour, vanilla extract, cinnamon and nutmeg until combined, then pour mixture over peaches.

Cover edges of pie with aluminum foil.

Place pie dish in oven and bake for 30-32 minutes, or until center is almost set.

While pie is baking, make topping by whisking together 1/3 cup flour with 1 1/2 tablespoons sugar and 1 pinch salt, then cut butter into mixture until crumbly.

Once pie is out of oven, sprinkle streusel topping over the

pie and return to oven for 15 minutes, or until streusel is lightly browned and pie is cooked through.  
Remove from oven and let cool 15 minutes before serving.