

# Custard Peach Pie

Nothing says summer quite like a peach, and as much as we love a peach on its own, we can't help but think of all the different ways we can use fresh peaches to make something delicious. Pie fillings to preserves, sweet chunks in fresh ice cream or warmed and caramelized on a grill, peaches have a wide range of delicious possibilities. Perhaps one of our most favorite combinations is peaches and cream; who can resist a sweet peach and cool cream?!?

Our custard peach pie is a variation on the peaches and cream theme. Fresh peaches meet with a creamy custard that is topped with an amazing crumble. To save time, we use a store bought pie crust, but when we can, we love a scratch-made crust. With that step out of the way, we can focus our attention on the filling: sliced peaches covered in a custard made with Greek yogurt. We add a little bit of cinnamon and nutmeg to the mix for a spicy warmth that adds a little something special to the pie. A little time in the oven and out pops a sweet and creamy pie that is an absolute slice of heaven.

With so many ways to enjoy peaches, it's hard to pick just one. Our custard peach pie combines our favorite desserts (cobbler and pie) with one of the summertime's best fruits (peaches). The pie is creamy with a nice crumbly topping for added texture. Of course, this dessert is perfect on its own, but we can't resist adding a scoop of cool vanilla ice cream or a dollop of fresh whipped cream. A pie like this is meant to be shared, so invite family and friends over to enjoy a sweet slice of pie –it's peachy keen!