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## Peach Crumble Pie

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### INGREDIENTS:

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| 1) | 1 Pie Crust                             | 6)  | 0.65 Grams Of Cinnamon (1/4 Tsp)          |
| 2) | 8 Medium Peaches (Slightly Firm)        | 7)  | 105 Grams Of Sugar, Brown (1/2 Cup)       |
| 3) | 105 Grams Of Sugar, Brown (1/2 Cup)     | 8)  | 2.60 Grams Of Cinnamon (1 Tsp)            |
| 4) | 65 Grams Of All-Purpose Flour (1/2 Cup) | 9)  | 97.5 Grams Of All-Purpose Flour (3/4 Cup) |
| 5) | 10 Grams Of Lemon Juice (2 Tsp)         | 10) | 70.62 Grams Of Butter, Unsalted (5 Tbl)   |

### INSTRUCTIONS:

- 1) Peel the peaches then cut into 1-2 inch chunks until you have 7 cups. In a large bowl, stir the peach chunks, brown sugar, flour, lemon juice, and cinnamon together until thoroughly combined. Set filling aside as the oven preheats.
- 2) Preheat oven to 400°F (~200°C).
- 3) On a floured surface, roll out your crust until you have a 12 inch diameter circle. Place the dough in a 9" pie pan, using your fingers to smooth the sides down. Using a slatted spoon, dish peach filling into the crust, leaving the liquid behind. Use a pairing knife to trim the crust edges, then crimp or flute them down.
- 4) In a medium bowl, combine the second servings of brown sugar, cinnamon, and flour. Stir in the melted and slightly cooled butter. The topping should be thick and crumbly. Sprinkle over peaches.
- 5) Place the pie onto a large baking sheet in the middle of the oven and bake for 20 minutes. After 20 minutes, rotate pie, place pie crust shield on the top to prevent the edges from burning, and turn the oven temperature down to 375°F (190°C). Bake for another 30-35 minutes or until the peach juices are bubbling on the sides and the top is lightly browned.
- 6) Allow the pie to cool for 3 hours at room temp to fully set before cutting. You can place in refrigerator to quicken this as well.
- 7) Serve with vanilla ice cream. Covered pie can store up to 5 days in fridge.

DESSERT

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