

Peach Custard Pie

Simple and delicious, this pie is the perfect combination of peaches n' cream. The little bit of work needed to pre-bake the crust is worth it in the long run, but you could also use a store-bought graham cracker crust if desired.

Ingredients

- 3-4 peaches, washed, pitted and sliced
- 3 large eggs
- ¾ cup granulated sugar
- ½ stick butter, melted
- 3 T all-purpose flour
- ¼ cup heavy cream
- 1 teaspoon almond extract
- ½ teaspoon ground cinnamon
- 1 teaspoon apple cider vinegar
- 1 prepared pie crust

Preheat oven to 375. Roll out the crust to ⅛ inch thick and fit it to a 9-inch pie plate. Use the tines of a fork to pierce the crust along the bottom and sides. Place the crust in a freezer for 15 minutes to chill. Remove the crust from the freezer and line it with parchment paper. Fill completely with dried beans or rice to keep the crust in place while baking. Place the crust in the center of the oven and bake for 20 minutes. Remove from oven and remove the beans and parchment paper. Return to the oven for 5 minutes or until the bottom is barely golden.

While the crust is baking, prepare the filling by mixing together all remaining ingredients except the peaches in a medium mixing bowl with wire whisk. Once the crust is browned, remove it from the oven, fill with peaches and pour in the filling. Return the pie to the oven and bake for 10 minutes before covering with a foil tent to prevent the edges of the crust from becoming too brown. Continue baking for an additional 45 minutes. Remove from oven and let cool completely before serving.

