

RECIPE BY **PIE PROVISION** FOR THE PEACH TRUCK KITCHEN

# Pie Provisions' Peachy Hummingbird Pie

## Ingredients

- 1 Bottom Pie Crust (in a pie pan), keep refrigerated until ready to use.

### FRUIT FILLING

- 4 cups Peaches, peeled and diced
- 2 cups Pineapple, diced
- 1 Banana, sliced
- ½ cup Light Brown Sugar
- 1 Tbs Cornstarch
- 1 tsp Cinnamon
- ¼ tsp Nutmeg
- 1/8th tsp Salt
- 1 Tbs Spiced Rum

### STREUSEL TOPPING

- 1 cup All Purpose Flour
- ¼ cup Sugar
- 3 Tbs Light Brown Sugar
- 1 tsp Cinnamon
- 1/8th tsp Salt
- ½ cup + 1 Tbs Pecans, toasted and finely chopped
- 7 Tbs Unsalted Butter, melted

### CREAM CHEESE

#### FROSTING

- ¼ cup Unsalted Butter, softened
- 3 oz Cream Cheese, softened
- 1 tsp Vanilla Extract
- 1/8th tsp Salt
- 1 cup Confectioners' Sugar

### DIRECTIONS FOR FRUIT FILLING:

1. Combine peaches, pineapple, and banana in a large bowl. Mix until combined.
2. Combine light brown sugar, cornstarch, cinnamon, nutmeg and salt in a second bowl. Mix until combined.
3. Pour the dry ingredients on top of the mixed fruit. Using your hands or a wooden spoon, mix until combined.
4. Add spiced rum. Mix until combined. Set aside.

### DIRECTIONS FOR STREUSEL TOPPING:

1. Combine flour, sugar, light brown sugar, cinnamon, salt, and ½ cup pecans in a bowl.
2. Add melted butter. Using your hands or a wooden spoon, mix until combined. The streusel topping should have a slightly "sandy" texture.

### DIRECTIONS FOR CREAM CHEESE FROSTING:

\*Note: We recommend making the frosting right before using it!\*

1. Add butter, cream cheese, vanilla extract and salt to a stand mixer. Using the whisk attachment, begin mixing on low and gradually increase speed until smooth and creamy. Periodically turn off machine and scrape down sides with a spatula.
2. Slowly add in confectioners' sugar. Allow the sugar to incorporate before adding more. Continue to mix on medium-high speed until completely combined. Periodically turn off machine and scrape down sides with a spatula.
3. Once completely combined, remove frosting from the stand mixer and spoon into a plastic storage bag with a piping tip. Set aside until ready to use.

### ASSEMBLY:

1. Pre-heat oven to 400° F.
2. Remove the bottom pie crust from the refrigerator. Pour the fruit filling into the pie crust. Scrape all of the juices from the bowl using a spatula and pour over the top of the fruit.
3. Using your hands, spread the streusel topping evenly over the fruit, making sure to cover the entire pie.
4. Bake the pie for 20 minutes on the bottom rack.
5. Reduce the oven temperature to 375° F and bake for 30 minutes.
6. Reduce the oven temperature to 350° F. Move the pie to the middle rack, rotate the pie 180° and bake for an additional 30-35 minutes. The pie is ready when the crust is golden brown and the fruit juices are bubbling slightly.
7. Once the pie is done, remove it from the oven and allow it to cool on the counter.
8. Once the pie is completely cooled, carefully pipe 8 rosettes around the edge of the pie. Sprinkle each rosette with finely chopped pecans. This pie will last in the refrigerator for up to 7 days.

PIE PROVISIONS' PEACHY HUMMINGBIRD PIE

