

# Harriet's Peach Pie

## Ingredients

- 10-inch flaky pastry pie shell (unbaked)
- 1/4 cup sugar
- 1/4 cup light brown sugar
- 2 Tbsp corn starch
- 1/2 tsp salt
- Pinch of cinnamon
- 1 1/2 cups sour cream
- 1/4 cup honey
- 1/8 tsp almond extract
- 2 egg yolks, beaten
- 4 to 5 cups fresh peaches, washed, peeled, sliced, and drained well

## Topping

- 1/2 cup sour cream
- 2 Tbsp brown sugar
- Little cinnamon

## Instructions

1. In a double boiler, combine sugar, light brown sugar, corn starch, salt, and a pinch of cinnamon.
2. Add sour cream, honey, almond extract, and beaten egg yolks.
3. Cook the mixture, stirring constantly, over hot but not boiling water, until thickened.
4. Cool mixture thoroughly.
5. Line a 10-inch pie plate with flaky pastry and bake in a hot oven at 400°F for 8 to 10 minutes. Cool shell.
6. Add the drained sliced peaches to the cooled custard and turn mixture into the cooled pie shell.
7. Cover pie with a lattice work crust and bake at 450°F for 15 minutes.
8. Lower temperature to 350°F and continue baking the pie until crust is golden.
9. Cool and top with sour cream mixed with brown sugar and a little cinnamon.

## Harriet's Peach Pie

In a double boiler combine  $\frac{1}{4}$  C of each of sugar + light brown sugar. 2 tbsp. corn starch,  $\frac{1}{2}$  tsp salt. and a pinch of cinnamon. Add  $1\frac{1}{2}$  cups whole cream.  $\frac{1}{4}$  C. honey,  $\frac{1}{8}$  tsp almond extract. 2 egg yolks, beaten. Cook the mixture, stirring constantly, over hot but not boiling water, until it thickened. Cool mixture thoroughly. Line - 10 in pie plate with flaky

pastry, & bake in a hot oven, at  
400° F. for 8 to 10 - ~~min~~. Cool shell.  
Slice enough washed & pitted  
peaches to make 4 to 5 C. sliced  
peaches & drain well. Add the peaches  
to the cooled custard & turn mixture  
in cooled pie shell. Cover pie with  
lattice work crust & bake at 450°  
for 15 min. ~~lower~~ temperature to  
350° & continue baking the pie until  
crust is golden. Cool & top with  $\frac{1}{2}$  C sour  
cream & little cinnamon cream & 2 T.B. so. brown