

Fresh Peach Pie Arkansas

*Juanita Winn - Hot Springs, AR
Treasure Classics - National LP Gas Association - 1985*

Servings: 8

*1 cup sugar
1/2 cup flour
1/2 teaspoon nutmeg
1/2 cup butter
1 unbaked pastry pie crust
6 fresh pieces, cut in pieces*

Preparation Time: 30 minutes**Bake Time: 40 minutes**

In a bowl, mix the sugar, flour and nutmeg. Cut in the butter until crumbly. Spread 1/2 of the crumb mixture in a nine-inch pastry lined pie pan.

Arrange the peaches over the crumbs. Cover with the remainder of the crumb mixture.

Bake in a 425 degree oven for 10 minutes. Lower the oven temperature to 350 degrees, Continue baking for approximately 30 minutes.

Let stand until slightly warm before serving. Best when served with ice cream.

(Can be baked and reheated.)

Per Serving (excluding unknown items): 228 Calories; 12g Fat (45.0% calories from fat); 1g Protein; 31g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 118mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Fat; 1 1/2 Other Carbohydrates.