

Peach Praline Pie

*Braham's Pie Cookbook
Best of the Best Minnesota Cookbook*

FILLING

*4 cups canned peaches,
drained*

1/2 cup sugar

2 tablespoons tapioca

1 teaspoon lemon juice

TOPPING

1/4 cup butter

1/2 cup flour

1/4 cup brown sugar

1/2 cup pecans, chopped

Preheat the oven to 350 degrees.

In a bowl, mix the peaches, sugar, tapioca and lemon juice. Let set while making the topping.

In a bowl, mix the butter, flour, brown sugar and pecans. Mix with your hands until crumbly.

Place 1/4 of the dough mixture on the bottom of an unbaked pie shell. Place the peach mixture on top. Place the remaining topping on top of the peach mixture.

Bake for about 50 minutes.

Per Serving (excluding unknown items): 2208 Calories; 84g Fat (32.4% calories from fat); 16g Protein; 379g Carbohydrate; 16g Dietary Fiber; 124mg Cholesterol; 533mg Sodium. Exchanges: 5 Grain(Starch); 1/2 Lean Meat; 13 1/2 Fruit; 16 Fat; 6 1/2 Other Carbohydrates.