

# General Schwarzkopfs Peach Pie

Barbara Ward

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## Servings: 8

*1 nine-inch pie shell,  
unbaked  
1 large can sliced peaches,  
drained  
1/3 cup flour  
3/4 cup sugar  
1/4 teaspoon salt  
1 cup sour cream  
2 tablespoons sugar  
1/4 teaspoon cinnamon*

Preheat the oven to 375 degrees.

Fill the pie shell with the sliced peaches.

In a bowl, blend the flour, 3/4 cup of sugar and salt. Stir in the sour cream. Pour the mixture over the peaches.

In a bowl, combine the two tablespoons of sugar and cinnamon. Sprinkle over the pie.

Bake for 40 to 50 minutes.

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Per Serving (excluding unknown items): 174 Calories; 6g Fat (30.7% calories from fat); 2g Protein; 29g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 82mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.