

Whole Peach Pie

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The Church of St. Michael and St. George - St. Louis, MO - 1980

Servings: 6

Pie crust dough for a two-crust pie

6 large ripe peaches

granulated sugar

1/3 cup butter

1/3 cup powdered sugar

1/3 cup honey

1/3 cup half-and-half or whole milk

cooking oil spray

Preheat the oven to 425 degrees.

Spray a 13x9-inch pan with cooking spray.

Divide the pie crust dough into six pieces. Roll out and wrap each dough piece around a clean, dry unpeeled peach. Place the wrapped peaches, seam side down, in the pan. Sprinkle lightly with granulated sugar.

Bake for 15 minutes. Reduce the heat to 375 degrees. Bake for 30 to 40 minutes. Let cool for 10 minutes and remove the peaches from the pan.

To make the sauce: In a large Pyrex measuring cup or microwave bowl, combine the butter, honey and half-and-half together with any peach juice from the baking pan. Microwave, stirring frequently, for 5 minutes or until the mixture is bubbly.

To serve: Place each peach in a bowl and pour the warm sauce over the top. Garnish with whipped cream or dust lightly with cinnamon.

Per Serving (excluding unknown items): 214 Calories; 10g Fat (40.6% calories from fat); 1g Protein; 33g Carbohydrate; 2g Dietary Fiber; 27mg Cholesterol; 104mg Sodium. Exchanges: 1/2 Fruit; 2 Fat; 1 1/2 Other Carbohydrates.