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## *Peach Custard Pie*

### Crust

- 1/2 Cup pecan halves
- 3/4 Cup whole-wheat pastry flour
- 3/4 Cup all-purpose flour
- 1 Tbsp sugar
- 1/4 Tsp salt
- 4 Tbsp cold unsalted butter, cut into small pieces
- 1 Tbsp canola oil
- 1/4 Cup ice water, plus more as needed
- 1 Large egg yolk
- 1 Tsp lemon juice or distilled white vinegar

### Filling

- 1 Cup sugar
- 3/4 Cup low-fat milk
- 3/4 Cup nonfat plain Greek yogurt (6 ounces)
- 2 Large eggs
- 2 Tbsp all-purpose flour
- 2 Tsp cornstarch
- 1 Tsp vanilla extract or 1/4 Tsp almond extract
- Pinch of salt
- 2 Cups sliced peaches, fresh or frozen, peeled if desired
- 2 Tbsp chopped pecans

- 1) To prepare crust: Pulse pecans in a food processor until finely ground. Combine with whole-wheat pastry flour, all-purpose flour, sugar and salt in a medium bowl. Cut in butter with a pastry blender or your fingers until the mixture resembles coarse crumbs with a few larger pieces. Add oil and stir with a fork to blend. Mix 1/4 cup water, egg yolk and lemon juice (or vinegar) in a measuring cup. Make a well in the center of the flour mixture. Add enough of the wet ingredients, stirring with a fork, until the dough clumps together. (Add a little water if it seems too dry.) Turn the dough out onto a lightly floured surface and knead several times. Form into a ball, then flatten into a disk. Wrap in plastic wrap and refrigerate for at least 1 hour.
- 2) Position rack in lower third of oven; preheat to 400°F. Coat a 9-inch pie pan with cooking spray.
- 3) To prepare filling & assemble pie: Combine sugar, milk, yogurt, eggs, flour, cornstarch, vanilla (or almond) extract and salt in a medium bowl; whisk until smooth.
- 4) Roll out the dough between sheets of parchment or wax paper into a 12-inch circle. Peel off the top sheet and invert the dough into the prepared pie pan. Peel off the remaining paper. Trim the dough so it overhangs evenly by about 1 inch. Fold the edges under to make a plump edge; flute

or crimp the edge with your fingers or a fork. Place on a baking sheet.

- 5) Arrange peaches in the crust and pour the filling on top (some peaches will float but this won't affect the final results). Bake for 30 minutes.
- 6) Remove the pie from the oven and sprinkle chopped pecans over the top. Cover the edges with heavy-duty foil (or a double layer of regular foil) to help prevent over browning. Reduce oven temperature to 350°. Return the pie to the oven and bake until a knife inserted in the center comes out clean, 40 minutes to 1 hour more. Let cool for 1 1/2 hours. Serve warm or refrigerate until cold.

