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Peaches & Cream Pie

- 3 Cups fresh peeled and chopped peaches
- 1 Unbaked 9-inch deep dish pie pastry
- 1 Cup sugar
- 1/3 Cup all-purpose flour
- 1/8 Tsp salt
- 2 Eggs, beaten
- 1/2 Cup sour cream
- 1/2 Cup sugar
- 1/2 Cup all-purpose flour
- 1/4 Cup butter
- 1 Fresh peach, sliced for garnish if desired

- 1) Preheat oven to 350F degrees.
- 2) Place 3 cups fresh peaches into pie pastry.
- 3) In a medium bowl, mix 1 cup sugar, 1/3 cup flour, and salt.
- 4) Add eggs and sour cream.
- 5) Blend well.
- 6) Spoon mixture over peaches.
- 7) In a separate bowl, combine 1/2 cup sugar, 1/2 cup flour, and 1/4 cup butter until mixture resembles coarse meal.
- 8) A pastry blender works well, but two forks or two knives will also work.
- 9) Sprinkle meal mixture evenly over pie.
- 10) Bake 60 minutes or until golden.
- 11) Garnish with fresh peach slices, if desired.
- 12) Refrigerate leftovers.

Makes 8 Servings

