Custard Peach Pie

Pie Crust (Margarine Pie Crust - Single Crust, 9 in pie)

- 1 1/4 cups unsifted flour
- 1/8 tsp salt
- 1/2 cup margarine
- 2 Tbsp cold water

Ingredients

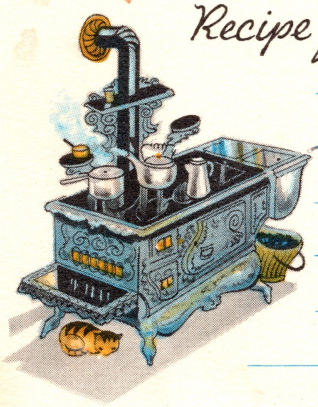
- Sliced peaches (enough to cover unbaked pie crust)
- 1 cup sugar
- 1/3 cup flour
- 1 egg
- 1/4 tsp vanilla
- 1/3 cup soft butter

Instructions

1. Combine 1 1/4 cups unsifted flour and 1/8 tsp salt.
2. Cut in 1/2 cup margarine with a pie blender.
3. Sprinkle 2 Tbsp cold water over mixture and blend well.
4. Pre-bake crust at 450 degrees for 12-14 minutes.
5. Cover unbaked (or pre-baked) pie crust with sliced peaches.
6. Cream sugar and butter together.
7. Add egg, flour, and vanilla; mix well.
8. Pour mixture over peaches.
9. Bake at 325 degrees for 1 hour.

Here's what's cooking' Custard Peach Pie Serves

Recipe from the kitchen of



Cover unbaked pie crust with sliced peaches.

Add - 1 cup sugar
1/3 cup flour - 1 egg
1/4 teasp. vanilla
1/3 cup soft butter
Cream sugar & butter - add egg-flour & vanilla - put over peaches

Bake 325 1 hr.

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margarine pie crust

single crust - 9 in pie

1 1/4 cups unsifted flour

1/8 teasp. salt

1/2 cup margarine -

cut in with pie blender.

Sprinkle 2 tablesps. cold water over mixture + blend well - Bake 450 degrees - 12-14 mins

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