Peach Cream Pie

Ingredients

- 9-inch unbaked pie shell
- 1/2 cup flour
- 3/4 cup sugar
- 1/4 tsp salt
- 1/4 tsp nutmeg
- 3 cups sliced peaches
- 1 cup heavy cream

Instructions

1. Combine the flour, sugar, salt, and nutmeg.
2. Add the mixture to the sliced peaches and toss lightly.
3. Turn the peach mixture into the pastry shell.
4. Pour the cream over the top. Do not stir.
5. Bake in a 400°F oven for 35 minutes. The pie will still be soft when taken from the oven.
6. Chill before serving.

½ cup of flour
¾ " of sugar
¼ teaspoon of salt
¼ teaspoon of nutmeg
3 cups of peaches sliced
1 cup heavy cream
9 inch pie shell
Combine flour, sugar, salt and nutmeg. add to peaches and toss lightly turn in pastry shell. pour cream on top. dont not stir Bake 400 degrees oven for 35 min.
pie still be soft when taken from oven Chill before serving