



Ingredients

Your favorite recipe for a single pie crust

7-8 peaches

(about 7 cups of sliced peaches)

1/2 cup packed brown sugar

1/2 cup flour

2 tsp. lemon juice

1/4 tsp. cinnamon

CRUMBLE:

1/2 cup brown sugar

1 tsp. cinnamon

3/4 cup flour

1/3 cup unsalted butter, melted and
slightly cooled

BROWN SUGAR PEACH CRUMBLE PIE

Instructions

1. Prepare your favorite (single) pie crust. Form a disc with the dough, wrap in plastic wrap and place in fridge to chill.
2. **MAKE THE FILLING:** Peel and slice peaches (need 7 cups). In a large bowl, stir peaches, brown sugar, flour, lemon juice and cinnamon. Set filling aside as oven preheats (preheat oven to 400 degrees).
3. Roll out chilled pie dough on a floured work surface to 12" in diameter. Carefully place dough into 9" pie dish. Tuck it in with your fingers, making sure it is smooth.
4. Pour pie filling in prepared pie dish. Trim and flute the edges of your pie.
5. In a medium bowl, combine brown sugar, cinnamon and flour. Stir in butter. The crumble topping will be thick and crumbly. Sprinkle over peaches.
6. Place pie onto large baking sheet and bake for 20 minutes. After 20 minutes, decrease temperature to 375 degrees and bake for an additional 30-35 minutes. Juices should be bubbling and the sides and top should be lightly browned.
7. Allow pie to cool for 3 hours before serving.