

Peach and Praline Pie

Pie Ingredients

4 cups ripe peach slices
2 tablespoons plus 1 teaspoon AP flour
2/3 cup sugar
1 teaspoon fresh lemon juice
9 inch unbaked pie shell
1/4 teaspoon nutmeg

Topping Ingredients

1/2 cup brown sugar
1/4 cup AP flour
3 tablespoons cold butter
1/2 cup chopped pecans

Instructions

Preheat oven to 375

Prepare topping by combining brown sugar, 1/4 cup flour, and cutting in butter. When mixture is crumbly in texture stir in the chopped pecans. Place 1/3 of this mixture in the bottom of the unbaked pie shell.

Combine sliced peaches, remaining flour, sugar, and lemon juice. Pour into pie shell over praline mixture. Sprinkle remaining praline mixture evenly over peaches.

Bake for 55 min.