

## Single Crust Peach Pie

Oscar · 28/09/2024

**Prep Time**

1 hr 20 mins

**Difficult**

Medium

**Servings**

8

**Description**

My mother made this pie several times a month in the fall with fresh peaches from the Western Slope of Colorado the BEST peaches in the world It is still one of our familys favorites

**Ingredients**

- - ¾ cup white sugar - 2 tablespoons butter
- softened - 2 cup all-purpose flour - ¼ teaspoon ground nutmeg - 6 fresh peaches - pitted
- skinned
- and sliced - 1 recipe pastry for a 9 inch single crust pie

**Instructions**

1. Cream sugar and butter or margarine together. Add flour and nutmeg; mix until mealy. Spread 1/2 of mixture in pie crust. Arrange peaches on top of crumb mixture. Sprinkle remaining crumb mixture on top of peaches. Bake at 450 degrees F (230 degrees C) for ten minutes. Reduce heat to 350 degrees F (175 degrees C). Continue baking for 40 minutes
2. or until brown.