

## Tahitian Vanilla Scented Peach Pie

**Yield:** 9" pie crust                      425F Oven

### **Ingredients:**

1                      Pie Crust in pie pan (bought or homemade)

-----

4        C        Peaches, washed, pitted, & cut into ¼" slices

1        T        Vanilla extract

½        C        Sugar

½        t        Nutmeg

1                      Egg

2        T        Cream

-----

¼        C        Brown Sugar

½        C        All-purpose flour, sifted

¼        C        Unsalted Butter, softened

### **Procedure:**

1. Preheat conventional oven to 425F or Convection oven to 400F.
2. Allow rolled or bought dough to "breathe" overnight in refrigerator to allow "skin" to form, prevents soggy crusts!
3. In a large bowl mix peach, vanilla, sugar, & nutmeg then place on top in pie shell.
4. Whisk together eggs & cream then pour on top of peach mixture.
5. In a bowl, mix until crumbly with brown sugar, flour, & butter. Combine until pea-like texture and size appears.
6. Sprinkle crumb mixture over pie.
7. Bake in oven until browned or desired color. Around 35 to 45 minutes.
8. Remove and allow to cool. Can serve warm if desired.