



2nd Annual Pie Baking Contest

Pickens Peachy Praline Pie

2nd Place Adult Fruit

Submitted by: Francine Bryson

Crust:

- 1 ¼ cup self rising flour
- ½ cup sweet cream butter
- ¼ cup ice water.

Blend flour and butter using a pastry cutter until crumbly, add water, stir until forms a ball, chill 4 hours, roll out and place in 9" pie pan. Pre-heat oven at 350°

Filling:

- 4 cups of peaches peeled and sliced
- 2/3 cup sugar
- 2 tablespoons flour
- ½ teaspoon lemon juice
- ¼ teaspoon cinnamon

Praline Mixture:

- ½ cup brown sugar
- ¼ cup flour
- 3 tablespoons cold butter
- 1 cup chopped pecans

Mix praline mixture until combined, place ½ of mixture in bottom of crust.

Add peach filling mixture, top with remaining praline mixture. Bake 45 minutes at 350°, until set.

