



Peach Crumble Pie with Ready-to-Bake Pastry

& Walnut Streusel



2h



2 Servings

Have you ever eaten something so delicious, you just had to get up and do a little dance? If not, this peach pie is sure to do the trick. We combine fresh peaches with lemon juice, apricot preserves, and sugar which amps up the natural goodness of the fruit. We heap the filling into a buttery pie crust and top it with a crisp walnut crumb topping. No matter how you slice it, it's a picture-perfect bite. (8 servings)

What we send

- 2 (8.8 oz) pie dough ²
- 5 oz granulated sugar
- 1 lemon
- 6 peaches
- 2 (½ oz) apricot preserves
- 2 (1 oz) walnuts ³
- 5 oz dark brown sugar
- ¼ oz warm spice blend
- 3 oz oats

What you need

- kosher salt
- 8 Tbsp butter, melted ¹
- all-purpose flour ²

Tools

- rimmed baking sheet
- baking dish

Cooking tip

In step 4, keep the pie in the oven as long as you can without burning it.

No one likes a soggy bottom!

Allergens

Milk (1), Wheat (2), Tree Nuts (3). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 27g, Carbs 77g, Protein 7g



1. Prep crust

Preheat oven to 350°F with a rack in the lower third.

Set aside **1 pie dough** at room temperature until soft enough to unroll without cracking, 10-15 minutes (save rest for own use). Unroll into a 9-inch pie dish; pinch together any open seams or holes. Press dough into bottom and sides of dish. Using a fork, crimp dough around rim of dish.



4. Bake pie & serve

Transfer **peach filling** to **pie dough**, then evenly spoon **walnut crumble** over top. Place on preheated baking sheet. Bake on lower oven rack until top is golden and **crust** is very well browned on the bottom and sides, about 90 minutes total. After 45 minutes, tent pie with foil to keep top from over-browning.

Cool **pie** completely on a wire rack before slicing. Enjoy!



2. Make filling

Halve **peaches**, remove pits, then cut into ½-inch slices.

Squeeze **3 tablespoons lemon juice** into a large bowl. Add **peaches, apricot preserves, granulated sugar, 2 tablespoons flour**, and **½ teaspoon salt**. Stir to combine.



3. Make crumb topping

Coarsely chop **walnuts**.

In a medium bowl, combine **brown sugar, ½ cup of the remaining flour, 2 teaspoons warm spice**, and **½ teaspoon salt**. Stir in **walnuts, oats**, and **8 tablespoons melted butter**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!