



Peach Crumble Pie

with Walnut Streusel



3h



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, homemade 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 (5 oz) all-purpose flour ²
- 5 oz granulated sugar
- 1 lemon
- 6 peaches
- 3 (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
- 6 Tbsp butter ¹
- 8 Tbsp butter, melted ¹

Tools

- rimmed baking sheet
- 9-inch pie pan
- small skillet

Cooking tip

In step 6, 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 590kcal, Fat 26g, Carbs 84g, Protein 7g



1. Start dough

In a liquid measuring cup, combine **a few ice cubes** and **¼ cup water**.

In a medium bowl, combine **1 cup flour**, **1 teaspoon granulated sugar**, and **½ teaspoon salt**.

Cut **6 tablespoons cold butter** into ½-inch pieces; add to flour mixture and toss to coat. Using fingers, press butter into flour to flatten it slightly.



2. Finish & chill dough

Sprinkle **¼ cup of the ice water** (no ice) over the **flour-butter mixture**. Use a spatula to stir until just combined, then use hands to knead a few times until **dough** forms a shaggy ball.

Pat into a 4-inch disk, about ¾-inch thick. Wrap in plastic and refrigerate until just firm, about 1 hour (or up to 24 hours).



3. Roll dough

Once **dough** has chilled, preheat oven to 375°F with a rimmed baking sheet on a rack in the lower third.

Lightly **flour** a rolling pin and work surface. Roll out dough to a 12-inch round. Place in a 9-inch pie plate, fold overhang under, and crimp edges. Transfer to fridge to chill.



4. 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**, **remaining granulated sugar**, **2 tablespoons flour**, and **½ teaspoon salt**. Stir to combine.



5. 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**.



6. Bake pie & serve

Transfer **peach filling** to **pie dough**, then spoon **walnut crumble** evenly over top. Place on preheated baking sheet and bake on lower oven rack until top is golden and **crust** is very well browned on 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!