



Gammy's House Recipes

www.GammvsHouse.co

Peach Custard Pie

- 2 large eggs
- 1/3 cup granulated sugar
- 1/4 cup flour
- 3/4 cup heavy whipping cream
- 1/2 teaspoon ground cinnamon
- 2 tablespoon brown sugar
- 1 teaspoon vanilla extract
- 2 cans (15 oz. each) peach halves, drained on paper towel
- 1 (9 oz.) Graham Cracker Deep Dish Pie Crust

Preheat oven to 350°. In a bowl, combine eggs and sugar. Mix with a wire whisk until light in color and thick. Add flour; mix until combined. Add the heavy whipping cream, cinnamon, brown sugar and vanilla; mix until combined. Cover pie crust with peaches (rounded side down) in a circular fashion and pour custard over peaches. Bake at 350° for 30-40 minutes or until custard is set.