



Peach Pie With Crumb Topping

By Diana Rattray, About.com

Ingredients:

2 pounds fresh peaches, peeled & sliced, about 4 cups
1/2 cup brown sugar
1 1/2 tablespoons cornstarch
2 teaspoons lemon juice
1/2 teaspoon ground cinnamon
1 9-inch pie shell, baked

Topping:

1/2 cup flour
1/3 cup brown sugar
1/4 cup butter, softened
1/4 teaspoon cinnamon
1/3 cup chopped nuts, optional

Preparation:

Combine the peaches with the sugar, cornstarch, lemon juice, and cinnamon. Toss lightly. Place peach mixture in the baked shell, cover with wax paper, and microwave on high for about 5 minutes, turning halfway through the cooking. Sprinkle with crumb topping and microwave on high for 4 to 5 minutes or until topping is set. Let stand until cool.

Crumb Topping: Combine topping ingredients with a fork.