

# PEACH & RASPBERRY CRUMB PIE



Sweet peaches and tart raspberries harmonize in this juicy marriage of pie and crumble. A flaky pie crust cradles the tender fruit and a buttery almond-laced crumb gives the top a gentle crunch. Take this to your next picnic or backyard barbecue and you'll be scribbling out the recipe for everyone—it's that good. Buy a good pre-baked crust or make your own by following our Flaky Pie Dough recipe. This crumb pie is best enjoyed the day you bake it, but next-day leftovers will not go to waste!

- Leslie Mackie

## INGREDIENTS:

Makes one 9" pie • Serves 8

4 ripe medium peaches (approximately 6 cups cut fruit)	1/2 teaspoon pure vanilla extract
2 pints fresh raspberries (approximately 3 cups)	2 tablespoons lemon juice
1/3 cup dark brown sugar	2/3 cup light brown sugar
1/2 cup granulated sugar	2/3 cup sliced almonds
1 cup unbleached all-purpose flour, divided	4 ounces unsalted butter (1 stick), chilled & cut in 1/4" cubes
3/4 teaspoon almond extract, divided	1 pre-baked 9" pie shell

## DIRECTIONS:

Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper.

Bring a medium saucepan of water to a boil. Cut an X on the bottom of each peach, just breaking through the skin. Fill a large bowl with ice water. Blanch the peaches in the boiling water until the skin around the X starts to curl back, about 2-3 minutes. Test one to be sure the skin pulls back easily. If so, use a slotted spoon to transfer the peaches to the ice bath.

Once cool, peel the peaches and cut them into 1/2" wedges. In a medium bowl combine the peaches, raspberries, dark brown sugar, granulated sugar, 1/4 cup flour, 1/4 teaspoon almond extract, vanilla extract and lemon juice. Combine gently, being careful not to crush the raspberries. Allow to rest for 1 hour.

In the bowl of a stand mixer fitted with a paddle attachment, place the remaining 3/4 cup flour, light brown sugar, sliced almonds and 1/2 teaspoon almond extract. With the mixer running at low speed, add the butter a cube at a time. Continue mixing for 4-5 minutes until the flour mixture is a coarse crumbly texture. Set the crumb topping aside.

Set a strainer over a medium bowl and pour the fruit mixture into it. Allow the juice to drain for 2 minutes. Add the strained fruit to the pre-baked pie shell and level with a spatula. Pour 1/4 cup of the drained fruit juice over the fruit. Discard the remaining juice or use for another purpose. Evenly distribute the crumb topping over the pie.

Place the pie on the lined rimmed baking sheet and place on the center rack of the preheated oven. Bake for 80-90 minutes. The pie should be bubbling up around the edges and golden brown on top.

Let cool for 1 hour before serving. Enjoy!