

Fresh Peach Cream Pie (Amber's Kitchen)

Pie Shell

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| ½ c. pecans* | 2 T. brown sugar |
| 9 whole graham crackers | 7 T. butter, melted |

Preheat the oven to 350°. Crush the graham crackers & pecans in food processor. Mix in the brown sugar and melted butter. Evenly spread out in a 9-inch pie pan. Press it down evenly. Bake for 8 minutes. Cool completely. Cover with plastic and refrigerate.

*Can use an additional 3-4 graham crackers in place of the pecans.

Custard

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| ½ c. sugar | Juice of ½ lemon |
| 2½ T. cornstarch | 1 t. vanilla |
| ¼ t. salt | 2/3 c. buttermilk |
| 5 egg yolks | 1¾ c. heavy whipping cream |
| Zest of 1 lemon | |

Combine the egg yolks, cornstarch, sugar and salt in a bowl. Whisk it all together for a minute or two until it is smooth and pale yellow in color.

In a saucepan on the stove, combine heavy cream and the buttermilk. Heat over medium heat until the mixture starts to bubble lightly on the sides of the pan. Remove from heat.

Add ½ cup of the hot heavy cream mixture into the egg mixture, then whisk. Repeat with the remaining mixture until it is all added in together. Tempering the eggs this way allows them to heat slowly and evenly, preventing them from scrambling.

Return the egg/cream mixture to the stove and heat over medium heat for six minutes, stirring almost constantly. Heat until mixture thickens just enough to coat the back of a spoon. If you overcook it, the filling will become gritty and unpleasant. Be careful not to overcook. If needed, strain the custard so there is no scrambled eggs in custard.

Add the lemon juice, lemon zest and vanilla into the custard. Mix well. Pour custard into the cooled pie shell. Cover it with plastic and let it cool completely,

refrigerating it for a minimum of five hours. It should be completely set up before you remove it from the fridge.

Sweetened Whipping Cream

2 c. heavy whipping cream

1 t. vanilla

5 T. powdered sugar

Put bowl & beaters into freezer for at least 30 minutes. Pour whipping cream into the bowl, with powdered sugar and vanilla and start whipping. Whip until it starts to form peaks and is nice and firm. Be careful not to overwhip. Spread on top of the custard.

Peaches

4 large or 7 small fresh peaches, peeled and sliced (can add 2 T. powdered sugar if desired)

Put peaches on top of whipping cream and serve.

*This can be made with many fruits or even chocolate. You can even use frozen fruit. Even a drizzle of melted chocolate in between the custard and whipping cream would be yummy.