

## Bank Kitchen Recipe: Peachy Praline Pie



Servings: 8 people    Bake time: 35-40 minutes

Ingredients: 3/4 cup granulated sugar, three (3) Tablespoons of all-purpose flour, one (1) Tablespoon of cornstarch, four (4) cups sliced, peeled fresh peaches, one and a-half Tablespoons of lemon juice, 1/3 cup brown sugar, 1/4 cup of all-purpose flour, 1/2 cup of coarsely chopped pecans, three (3) Tablespoons of margarine, and one (1) 9-inch unbaked pie shell.

Pre-heat an oven to 400 degrees Fahrenheit.

First, combine the granulated sugar, cornstarch, and three tablespoons of flour in a large bowl. Then, add the peaches, and lemon juice; stir, and set aside.

In a smaller bowl, mix the brown sugar, 1/4 cup of flour, and chopped pecans. Then, fold in the margarine until the mixture becomes crumbly. Next, sprinkle one-third of the pecan mixture over the bottom of unbaked pie shell. To finish the pie-

prep, pour the peach mixture onto the pie shell, and finally sprinkle the remaining pecan mixture on top.

Bake for approx. 25 minutes; then, check the color of the exposed crust (if necessary—to prevent burning—cover the edges of crust with foil). Then, lower the heat to 350 degrees; continue to cook for 10-15 minutes until peaches are tender.