

Peach Pie

Yield: 10 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/peach-pie-recipe-indian>

Ingredients:

- 2 1/2 cups Gold Medal Flour all-purpose
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 cup unsalted butter cold and cut into cubes
- 1/2 cup buttermilk cold
- 1 1/2 tablespoons water cold
- 1 large egg beaten, for the egg wash
- turbinado sugar for sprinkling on top of pie
- 8 cups peaches sliced, skin removed
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 3 1/2 tablespoons cornstarch depending on how juicy your peaches are
- 1/2 teaspoon vanilla extract

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 70 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 3 grams
7. SaturatedFat: 12 grams
8. Sodium: 260 milligrams
9. Sugar: 22 grams

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