

# WALKING THE RED BRICK ROAD

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## Peach Custard Pie

### Ingredients:

1 unbaked pie crust  
3 C. sliced, peeled peaches  
2 eggs  
1/4 C. Splenda/Alternata  
1/4 C. sugar  
3 T. flour  
1 t. vanilla  
1/2 t. peach flavoring  
1/8 t. ground nutmeg  
3/4 C. milk

### Method:

Line pastry with double layer of foil. Bake crust in 450° oven 8 minutes. Remove foil. Bake 4–5 minutes more or until set and dry. Layer peaches in pastry shell; set aside.

For filling, slightly beat eggs with rotary beater or fork. Stir in dry ingredients. Gradually stir in milk, just until combined.

Place partially-baked pastry shell on oven rack. Carefully pour filling over fruit in shell. Cover edge of pie with foil or crust cover. Reduce oven temperature to 350° and bake for 25 minutes. Remove foil. Bake for 20–25 minutes more. Pie is done when knife inserted into center comes out clean.

We had a hard time getting the pie to finish baking. After 30 minutes, it still was not done. We increased the temperature to 450 degrees and baked it for 5 minutes. That finished it.