

2024 COOK-OFF
Sr.

PEACH CRUMB PIE

Preheat oven to 350° F.

Ingredients for Crumb Crust/Topping:

1 cup almonds, thinly sliced (4 ounces)
2 cups all-purpose flour
½ cup granulated sugar
1 ½ sticks chilled margarine

Ingredients for Filling:

¼ cup granulated sugar
1 ½ Tablespoons cornstarch
1 large can peaches (2 cups)

To prepare crumb crust/topping:

Chop the pre-sliced almonds.

In a large bowl, mix together the nuts, flour, and sugar. Using a pastry blender or 2 knives, cut the margarine into the flour mixture until coarse crumbs form.

Evenly press half of the crumb crust/topping into the bottom and sides of the 9-inch pie pan.

To prepare the filling:

Drain can of peaches.

In a medium bowl, mix together the sugar and the cornstarch. Gently fold in the peaches. Spoon peach mixture into the crust, spreading evenly.

Sprinkle the remaining crumb crust/topping on top of the peach mixture to cover evenly.

- Bake at 350 degrees F. for approximately 30 - 35 minutes until topping is lightly golden.
- Place the pie pan on a wire rack to cool for 10 minutes. Cut and serve warm.

IMPORTANT NOTES FOR COOK-OFF PARTICIPANTS:

Preparation time is 30 minutes. **Baking time** is 30 - 35 minutes.

Members taking longer than the recommended preparation time will be penalized by the judges. It is recommended the member practice to be able to complete this recipe during the allotted time scheduled.

BE SURE TO KEEP ALL INGREDIENTS AT THE PROPER TEMPERATURE.

Check-in time: Be sure to check in at 8:00 a.m. in the Toney Building or send a representative to check you in. All final schedules will be posted at 8:30 a.m.

Starting time: All participants will have ample time to set up. Junior Fair Board Members will tell participants when to start.