THE J.M. SMUCKER Co

Dutch Peach Pie

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	8	N/A

Ingredients

- 2 cups (500 mL) fresh or frozen peaches, peeled and sliced
- 1 9” / 23 cm prepared or homemade pie shell
- 2 eggs
- 1 can (300 mL) **Eagle Brand®** Original or Low Fat Sweetened Condensed Milk

  Original Sweetened Condensed Milk

- 1/4 cup (50 mL) packed brown sugar
- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour
- 2 tbsp (30 mL) cold butter
- 2 tbsp (30 mL) chopped pecans

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 2:

Arrange peaches in pie shell.

Step 3:

Whisk together eggs and sweetened condensed milk. Pour over peaches.

Step 4:

Combine brown sugar and flour in a medium mixing bowl. Cut in cold butter until mixture resembles coarse crumbs. Stir in nuts. Sprinkle over pie.

Step 5:

Bake in preheated oven 40 - 45 minutes or until golden brown. Cool on wire cooling rack. Serve at room temperature or chilled.

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