



Brandied Peach Almond Pie

 Vegetarian

READY IN



150 min.

SERVINGS



8

CALORIES



341 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 3 tablespoons brandy
- 9 ounces t brown sugar dark
- 3.8 ounces flour all-purpose
- 0.5 cup slivered almonds
- 3 tablespoons sugar
- 8 tablespoons butter unsalted (1 stick)
- 3 tablespoons water cold

Equipment

- food processor
- bowl
- sauce pan
- oven
- plastic wrap
- aluminum foil
- rolling pin

Directions

- Place almonds, flour, butter, and sugar in food processor and pulse until the mixture is crumbly, 8 to 10 short pulses. While continuing to pulse, add the brandy, 1 tablespoon at a time, then the water until the dough begins to form a ball.
- Transfer to a sheet of plastic wrap and press into a 1/4-inch thick disk. Wrap tightly and refrigerate for at least 1 hour.
- Adjust oven rack to center position and preheat oven to 350°F.
- Remove dough from refrigerator. Using a rolling pin, roll dough into a circle roughly 12-inches in diameter.
- Transfer to a pie plate and trim edges. Line with foil, fill with pie weights, and bake empty crust until golden brown, about 10 minutes.
- Remove from oven, remove weights, and set aside.
- For the Filling: While pie crust chills, combine sliced peaches and brandy in a medium bowl. Cover and let sit for at least 30 minutes.
- Melt butter in a small saucepan.
- Remove from heat and stir in brown sugar, flour, and almond extract until combined. Allow topping to cool until crumbly, about 15 minutes.
- Line the bottom of the pie crust with slivered almonds.
- Pour brandy-soaked peaches in the prepared crust over the almond layer and spread crumbled brown sugar mixture on top.
- Bake until topping is golden brown, about 1 hour.

Nutrition Facts

PROTEIN 3.53% FAT 39.9% CARBS 56.57%

Properties

Glycemic Index:21.26, Glycemic Load:10.54, Inflammation Score:-4, Nutrition Score:4.9804347818312%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 340.79kcal (17.04%), Fat: 14.87g (22.87%), Saturated Fat: 7.47g (46.68%), Carbohydrates: 47.44g (15.81%), Net Carbohydrates: 46.24g (16.81%), Sugar: 35.83g (39.81%), Cholesterol: 30.1mg (10.03%), Sodium: 11.23mg (0.49%), Alcohol: 2.05g (100%), Alcohol %: 3.16% (100%), Protein: 2.96g (5.92%), Vitamin E: 2.06mg (13.74%), Manganese: 0.27mg (13.41%), Vitamin B2: 0.15mg (8.76%), Vitamin B1: 0.12mg (7.95%), Selenium: 5.33µg (7.62%), Folate: 28.03µg (7.01%), Vitamin A: 349.93IU (7%), Iron: 1.1mg (6.12%), Magnesium: 24.42mg (6.1%), Copper: 0.11mg (5.43%), Vitamin B3: 1.07mg (5.36%), Phosphorus: 51.71mg (5.17%), Calcium: 50.25mg (5.03%), Fiber: 1.2g (4.81%), Potassium: 110.42mg (3.15%), Zinc: 0.33mg (2.2%), Vitamin B5: 0.15mg (1.48%), Vitamin B6: 0.03mg (1.44%), Vitamin D: 0.21µg (1.4%)