



## Peach Crumble Pie

 Vegetarian

READY IN



195 min.

SERVINGS



8

CALORIES



408 kcal

DESSERT

### Ingredients

- 1.3 cups flour all-purpose plus more for rolling (spooned and leveled)
- 0.3 teaspoon salt fine
- 2 teaspoons granulated sugar
- 0.5 cup butter unsalted cold cut into small pieces (1 stick)
- 3 pounds peaches pitted halved cut into ½-inch slices (8 cups)
- 2 tablespoons brown sugar
- 2 tablespoons flour all-purpose
- 0.3 cup brown sugar packed

- 0.3 cup flour all-purpose (spooned and leveled)
- 0.3 cup rolled oats
- 6 tablespoons butter unsalted cold cut into small pieces ()

## Equipment

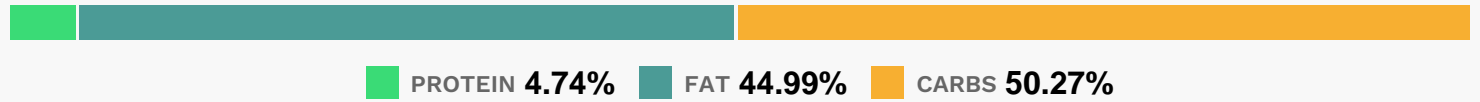
- food processor
- bowl
- baking sheet
- oven
- wire rack
- rolling pin

## Directions

- In a food processor, pulse flour, salt, and granulated sugar until combined.
- Add butter; pulse until mixture resembles coarse meal, with a few pea-size pieces of butter remaining.
- Sprinkle with 3 tablespoons ice water. Pulse until dough is crumbly but holds together when squeezed (if necessary, add up to 2 tablespoons ice water, 1 tablespoon at a time); do not overmix.
- Form dough into a disk, wrap tightly in plastic, and refrigerate until firm, at least 1 hour (or up to overnight).
- Preheat oven to 375 degrees. Lightly flour a rolling pin and work surface and roll out dough to a 12-inch round.
- Place in a 9-inch pie plate, fold overhang under, and crimp edges.
- In a large bowl, toss together peaches, brown sugar, and flour until combined.
- In a small bowl, combine brown sugar, flour, and oats; using your hands, work in butter until large clumps form.
- Transfer peach filling to pie shell, then sprinkle crumble evenly over top.
- Place pie on a rimmed baking sheet and bake until juices are bubbling and topping is golden, 1 hour to 1 hour 15 minutes.

Let cool on a wire rack 1 1/2 hours before serving.

## Nutrition Facts



### Properties

Glycemic Index:46.92, Glycemic Load:22.06, Inflammation Score:-7, Nutrition Score:9.9230434868647%

### Flavonoids

Cyanidin: 3.27mg, Cyanidin: 3.27mg, Cyanidin: 3.27mg, Cyanidin: 3.27mg Catechin: 8.37mg, Catechin: 8.37mg, Catechin: 8.37mg, Catechin: 8.37mg Epigallocatechin: 1.77mg, Epigallocatechin: 1.77mg, Epigallocatechin: 1.77mg Epigallocatechin: 1.77mg Epicatechin: 3.98mg, Epicatechin: 3.98mg, Epicatechin: 3.98mg, Epicatechin: 3.98mg Epigallocatechin 3-gallate: 0.51mg, Epigallocatechin 3-gallate: 0.51mg, Epigallocatechin 3-gallate: 0.51mg, Epigallocatechin 3-gallate: 0.51mg Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg Quercetin: 1.12mg, Quercetin: 1.12mg, Quercetin: 1.12mg, Quercetin: 1.12mg

### Nutrients (% of daily need)

Calories: 408.21kcal (20.41%), Fat: 20.97g (32.26%), Saturated Fat: 12.79g (79.95%), Carbohydrates: 52.72g (17.57%), Net Carbohydrates: 49.11g (17.86%), Sugar: 27.19g (30.21%), Cholesterol: 53.08mg (17.69%), Sodium: 101.65mg (4.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.97g (9.94%), Vitamin A: 1171.46IU (23.43%), Manganese: 0.42mg (20.85%), Selenium: 13.97µg (19.96%), Vitamin B1: 0.27mg (17.77%), Folate: 60.85µg (15.21%), Vitamin B3: 3mg (15.02%), Fiber: 3.61g (14.45%), Vitamin E: 1.84mg (12.3%), Vitamin B2: 0.2mg (11.65%), Iron: 2.05mg (11.38%), Copper: 0.19mg (9.7%), Phosphorus: 86.43mg (8.64%), Vitamin C: 6.97mg (8.45%), Potassium: 270.37mg (7.72%), Vitamin K: 6.98µg (6.65%), Magnesium: 25.72mg (6.43%), Zinc: 0.73mg (4.84%), Vitamin B5: 0.46mg (4.58%), Vitamin B6: 0.06mg (3.17%), Calcium: 28.63mg (2.86%), Vitamin D: 0.37µg (2.47%)