

ALMOND PEACHY PIE

From Food.com
READY IN: 39mins
SERVES: 6

INGREDIENTS

CRUST

185g blanched almonds
1 cup coconut (Aussie cup is 250 mls)
1/4 cup sugar (see above)
60g butter

FILLING

1 cup sour cream
1 pinch salt
3/4 cup icing sugar
1 teaspoon orange juice
1 teaspoon grated orange rind
1 teaspoon vanilla
1 (822 g) can sliced peaches
3/4 cup cream

DIRECTIONS

Blend almonds in food processor.

Stir in coconut and sugar.

Rub butter into mixture.

Reserve 2 tablespoons of this mixture for topping.

Press the remaining crumbs onto the base and sides of a greased 23cm flan tin.

Bake in a moderately hot oven for 15 minutes or until golden brown.

Cool.

Place the reserved crumbs into a small pan and stir over a low heat until golden brown.

This takes about 4 minutes.

Combine sour cream, salt, 1/2 a cup of the sifted icing sugar, juice, rind, and vanilla.

Pour into the prepared pie shell.

Arrange the well drained peaches decoratively over the top of the filling.

Lightly whip the cream and remaining sifted icing sugar.

Spoon or pipe around the edge of the pie.

Sprinkle with the toasted crumbs and then refrigerate before serving.

