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# Peach Pie Delight\*

A delicious peach pie that is perfect for any occasion. This pie is made with fresh peaches and a buttery crust, creating a delightful combination of flavors. It can be enjoyed as a dessert or a sweet treat for breakfast or brunch.

Recipe Type: Standard Prep Time: 30 mins

Cook Time: 45 mins Total Time: 75 mins

Recipe Yield: 500 grams Number of Servings: 8

Serving Size: 63 g

# Ingredients

500 g	peaches
250 g	pie crust
150 g	Sugar
50 g	Flour
1 tsp	Cinnamon

50 g	Butter
1 tsp	vanilla extract

# **Directions**

# Step 1

Preheating

Preheat the oven to 375°F (190°C).

Prep Time: 5 mins

Cook Time: 0 mins

# Step 2

Cutting

Peel and slice the peaches.

Prep Time: 10 mins

Cook Time: 0 mins

# Step 3



In a bowl, mix the sugar, flour, and cinnamon.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 4

Mixing

Add the sliced peaches to the bowl and toss to coat them with the sugar mixture.

Prep Time: 5 mins

Cook Time: 0 mins

# Step 5

**Preparation** 

Line a pie dish with the pie crust.

Prep Time: 5 mins

Cook Time: 0 mins

# Step 6

Preparation

Pour the peach mixture into the pie crust.

Prep Time: 5 mins

Cook Time: 0 mins

# Step 7

#### **Preparation**

Dot the top of the peach mixture with small pieces of butter.

Prep Time: 5 mins

Cook Time: 0 mins

# Step 8

#### **Preparation**

Cover the pie with the second pie crust and seal the edges.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 9

# Cutting

Cut slits in the top crust to allow steam to escape.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 10

### Baking

Bake the pie in the preheated oven for 45 minutes, or until the crust is golden brown.

Prep Time: 0 mins

Cook Time: 45 mins				
Step 11				
Cooling  Remove the pie from the oven	and let it seel before s	on in a		
·	and let it cool perore's	erving.		
Prep Time: 0 mins  Cook Time: 0 mins				
Nutrition Facts				
Calories: 250 kcal				
<b>Fat:</b> 10 g				
Protein: 3 g				
Carbohydrates: 35 g				
Nutrition Facts Proteins				
Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	

Protein	3 g	17.65%	17.65%	

# Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	3 g	7.89%	12%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

# **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	5 g	22.73%	29.41%
Fat	10 g	35.71%	40%
Cholesterol	10 mg	N/A	N/A

# **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	1 mcg	1.82%	1.82%

# **Recipe Attributes**

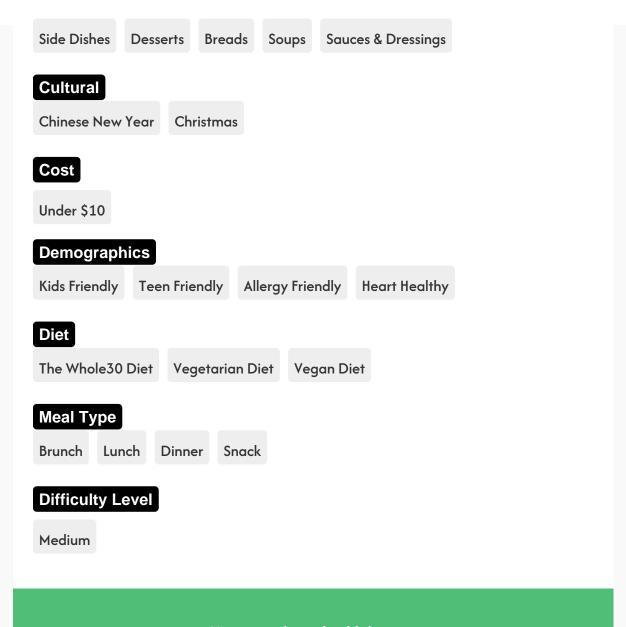
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Course



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