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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

<b>500 g</b>	peaches
<b>250 g</b>	pie crust
<b>150 g</b>	Sugar
<b>50 g</b>	Flour
<b>1 tsp</b>	Cinnamon

50 g	Butter
1 tsp	vanilla extract

## Directions

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### Step 1

#### Preheating

Preheat the oven to 375°F (190°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Cutting

Peel and slice the peaches.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## 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

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## Step 5

Preparation

Line a pie dish with the pie crust.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 6

Preparation

Pour the peach mixture into the pie crust.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 7

### Preparation

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 8

### Preparation

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 9

### Cutting

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## 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 cool before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 250 kcal

**Fat:** 10 g

**Protein:** 3 g

**Carbohydrates:** 35 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	3 g	17.65%	17.65%
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## 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

### Events

Christmas

Easter

Thanksgiving

New Year

### Cuisines

Middle Eastern

### Course

Side Dishes

Desserts

Breads

Soups

Sauces & Dressings

### Cultural

Chinese New Year

Christmas

### Cost

Under \$10

### Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Heart Healthy

### Diet

The Whole30 Diet

Vegetarian Diet

Vegan Diet

### Meal Type

Brunch

Lunch

Dinner

Snack

### Difficulty Level

Medium

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