



Filled with the colors of a late summer sunset, Sarah's Peach Crumble Pie is the perfect dessert for Labor Day Weekend. Sarah Nasello / The Forum

Peach Crumble Pie

Makes: One 9-inch pie

Ingredients for peach pie and filling:

1 pie crust (for homemade, see my All-Butter Pie Crust recipe from Aug. 10, 2022)
2 ½ pounds firm, ripe peaches (about 6 cups)
1 tablespoon lemon juice
1/3 cup granulated sugar
3 tablespoons instant tapioca
¼ teaspoon kosher salt

Ingredients for crumble topping:

1 1/3 cups all-purpose flour
1/3 cup + 1 tablespoon granulated white sugar
1 teaspoon baking powder
¼ teaspoon ground cinnamon
¼ teaspoon kosher salt
½ cup (1 stick) unsalted butter, melted

Directions:

Place a disk of pie dough (or premade pie crust) on a lightly floured work surface. Roll the dough out until it is approximately 12 inches in diameter, rotating often to prevent it from sticking to the surface. Add more flour to the work surface as needed, 1 teaspoon at a time.

Gently roll the pastry around the rolling pin and transfer to a 9-inch pie plate. Fold the overhanging pastry under the edge of the pie crust and use your fingers or a fork to crimp decoratively. Cover the plate with plastic wrap and place it in the refrigerator.

Fill a large pot with water and bring to a boil over high heat; fill a large bowl with ice and water and set aside. Place the peaches in the boiling water for 1 to 2 minutes until the skin softens — you can pinch a bit of the skin to see if it will loosen easily. Immediately transfer the peaches to the ice water bath to stop the cooking process. Once cool enough to handle, use your fingers or a sharp paring knife to remove the skin from each peach.

Cut the peaches in half and discard the stones. Use a sharp knife to slice the peaches into 1-inch chunks and place them in a large bowl. Add the lemon juice and toss until evenly coated (to prevent browning). Add the sugar, tapioca and salt and gently stir to combine. Cover the bowl with plastic wrap and let marinate at room temperature for 30 minutes.

Preheat the oven to 400 degrees and position the rack in the lower third of the oven.

To prepare the crumble topping, whisk together the flour, sugar, baking powder, cinnamon and salt in a medium bowl until combined. Add the melted butter and use a fork to stir until crumbs form. Set aside until it is time to assemble the pie.

When the peaches are ready, remove the pie crust from the refrigerator and pour the filling into the shell. Sprinkle the crumble topping over the filling, using all of it, until evenly distributed.

Place the pie on a baking sheet and bake for 20 to 30 minutes until the crumble top is a lovely, golden brown, then place a piece of tinfoil loosely over just the topping to prevent it from overbrowning.

Continue to bake for 30 to 40 more minutes, until the pie crust is a deep golden brown and the filling begins to bubble. Watch the pie crust and if the edges start to brown too much, cover with a ring of foil or a pie shield.

Remove the pie from the baking sheet and place on a wire rack to cool for 2 hours before serving, so that the juices have time to settle. Serve with vanilla ice cream, whipped cream or a dusting of powdered sugar.

To store: Cover the pie with aluminum foil and store at room temperature for 2 to 3 days or in the refrigerator for up to 5 days.

To freeze: Assemble the pie but do not add the topping until ready to bake. Place the unbaked pie in the freezer until firm, at least an hour, then cover it with 2 layers of plastic wrap, followed by aluminum foil, then place it in the freezer for up to 2 months. When ready to bake, remove the pie from the freezer and let it thaw just as the oven preheats. Add the crumble topping and bake according to the recipe, adding 10 to 15 additional minutes as needed.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.