

# Sour Cream Peach Pie Indiana

Mary Elizabeth Rawlinson - Princeton, IN  
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**Servings: 8**

*2 tablespoons flour*  
*3/4 cup sugar*  
*1/2 teaspoon salt*  
*1 egg*  
*1/2 teaspoon vanilla*  
*1 cup sour cream*  
*2 cups fresh peaches,*  
*chopped fine*  
*1 unbaked nine-inch pie*  
*crust*  
**TOPPING**  
*1/4 cup butter*  
*1/3 cup sugar*  
*1/3 cup flour*  
*1 teaspoon cinnamon*  
*1/4 cup flour*

**Preparation Time: 20 minutes****Bake Time: 45 minutes**

In a bowl, sift together the flour, sugar and salt. Add the egg and vanilla, beat until smooth. Stir in the sour cream.

Add the peaches. Mix well. Pour into a pastry lined pie pan.

Bake in a hot oven (425 degree) for 15 minutes. Reduce the heat to 350 degrees. Bake for 30 minutes.

In a bowl, mix the flour, sugar, cinnamon. Cut the butter into the mixture. Spread evenly over the top of the pie. Dot the pie top with more butter.

Return the pie to the oven for 10 minutes.

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Per Serving (excluding unknown items): 286 Calories; 13g Fat (38.6% calories from fat); 3g Protein; 42g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 216mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.