

# Sour Cream Peach Pie

*Sue Mahon*

*Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio*

## Servings: 8

*3/4 cup sugar*  
*2 tablespoons all-purpose flour*  
*1/8 teaspoon salt*  
*1 cup sour cream*  
*1 egg, well-beaten*  
*1/2 teaspoon vanilla extract*  
*4 cups fresh peaches, thinly sliced*  
*1 nine-inch unbaked pie shell*  
TOPPING  
*1/3 cup sugar*  
*1/3 cup all-purpose flour*  
*1/4 cup butter or margarine*

Preheat the oven to 425 degrees.

In a large bowl, sift together the sugar, flour and salt. Add the cream, eggs and vanilla. Mix well. Fold in the peaches. Spoon the mixture into the prepared pie shell.

Bake for 15 minutes. Reduce the heat to 350 degrees. Continue baking for 30 minutes more.

Make the topping: In a bowl, blend the sugar, flour, butter to make the crumb topping.

Remove the pie from the oven and sprinkle on the topping.

Return to the oven and bake for 30 minutes more.

Remove from the oven and refrigerate immediately until cool.

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Per Serving (excluding unknown items): 289 Calories; 13g Fat (37.9% calories from fat); 3g Protein; 43g Carbohydrate; 2g Dietary Fiber; 55mg Cholesterol; 115mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	289	Vitamin B6 (mg):	trace
% Calories from Fat:	37.9%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	58.0%	Thiamin B1 (mg):	.1mg

% Calories from Protein: 4.1%  
 Total Fat (g): 13g  
 Saturated Fat (g): 8g  
 Monounsaturated Fat (g): 4g  
 Polyunsaturated Fat (g): 1g  
 Cholesterol (mg): 55mg  
 Carbohydrate (g): 43g  
 Dietary Fiber (g): 2g  
 Protein (g): 3g  
 Sodium (mg): 115mg  
 Potassium (mg): 226mg  
 Calcium (mg): 44mg  
 Iron (mg): 1mg  
 Zinc (mg): trace  
 Vitamin C (mg): 6mg  
 Vitamin A (i.u.): 926IU  
 Vitamin A (r.e.): 176RE

Riboflavin B2 (mg): .1mg  
 Folic Acid (mcg): 20mcg  
 Niacin (mg): 1mg  
 Caffeine (mg): 0mg  
 Alcohol (kcal): 1  
 % Daily Value

## Food Exchanges

Grain (Starch): 1/2  
 Lean Meat: 0  
 Vegetable: 0  
 Fruit: 1/2  
 Non-Fat Milk: 0  
 Fat: 2 1/2  
 Other Carbohydrates: 2

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 289 Calories from Fat: 110

### % Daily Values\*

**Total Fat** 13g 19%  
     Saturated Fat 8g 38%  
**Cholesterol** 55mg 18%  
**Sodium** 115mg 5%  
**Total Carbohydrates** 43g 14%  
     Dietary Fiber 2g 8%  
**Protein** 3g

**Vitamin A** 19%  
**Vitamin C** 10%  
**Calcium** 4%  
**Iron** 3%

\* Percent Daily Values are based on a 2000 calorie diet.