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# Peach-Berry Sour Cream Pie

*Food Network Kitchen*

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**1/2 cup sour cream**  
**1/4 cup heavy cream**  
**3 eggs**  
**2/3 cup granulated sugar**  
**2 tablespoons lemon juice**  
**1 teaspoon vanilla**  
**pinch salt**  
**3 tablespoons flour**  
**2 peaches, chopped**  
**1 cup mixed berries**  
**nine-inch graham cracker pie crust**

Preheat the oven to 350 degrees.

In a bowl, whisk together the sour cream, heavy cream, eggs, granulated sugar, lemon juice, vanilla and salt. Then, whisk in the flour.

Spread the peaches and mixed berries in the pie crust. Pour in the sour cream mixture.

Bake until set but the center still jiggles slightly, 40 to 50 minutes. Let cool.

## Dessert

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*Per Serving (excluding unknown items): 1374 Calories; 61g Fat (39.6% calories from fat); 28g Protein; 183g Carbohydrate; 5g Dietary Fiber; 769mg Cholesterol; 296mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Fruit; 1/2 Non-Fat Milk; 10 1/2 Fat; 9 Other Carbohydrates.*