Peach Custard Pie

By Diana Rattray, About.com

Cook Time: 35 minutes

Ingredients:

1 unbaked pie shell, 9-inch 2/3 cup sweetened condensed milk 2 cups hot water 3 large eggs, lightly beaten 1/2 teaspoon salt 1 teaspoon vanilla 1 teaspoon ground nutmeg 5 peaches, peeled and halved

Preparation:

Combine the sweetened condensed milk with the hot water; stir into beaten eggs. Add salt, vanilla and nutmeg; pour into unbaked pie shell. Bake in a preheated 400 degree oven for 20 minutes, then reduce the heat to 325 degrees. Bake until custard is set, or about 15 minutes. Cool on a wire rack.

When cool, garnish with peaches.