

## **Peach Pie With Crumb Topping**

By Diana Rattray, About.com

## **Ingredients:**

2 pounds fresh peaches, peeled & sliced, about 4 cups

1/2 cup brown sugar

1 1/2 tablespoons cornstarch

2 teaspoons lemon juice

1/2 teaspoon ground cinnamon

1 9-inch pie shell, baked

## **Topping:**

1/2 cup flour

1/3 cup brown sugar

1/4 cup butter, softened

1/4 teaspoon cinnamon

1/3 cup chopped nuts, optional

## **Preparation:**

Combine the peaches with the sugar, cornstarch, lemon juice, and cinnamon. Toss lightly. Place peach mixture in the baked shell, cover with wax paper, and microwave on high for about 5 minutes, turning halfway through the cooking. Sprinkle with crumb topping and microwave on high for 4 to 5 minutes or until topping is set. Let stand until cool.

Crumb Topping: Combine topping ingredients with a fork.