

# Fresh Peaches and Cream Pie

*From the Kitchen of Lynnae Hymas*

Serves: 6-8

Prep Time: 2 hours

Cook Time: N/A

## **INGREDIENTS:**

- Fresh Macerated Peaches
  - 2-3 pounds peaches
  - $\frac{1}{4}$  cup granulated sugar
  - $\frac{1}{2}$  teaspoon almond extract
  - 1 tablespoon lemon juice
  - Pinch of kosher salt
- Cream Filling
  - 1 cup heavy whipping cream
  - $\frac{1}{2}$  cup granulated sugar
  - $\frac{1}{2}$  teaspoon almond extract
  - $\frac{1}{2}$  teaspoon vanilla extract
  - 8 ounces mascarpone cheese, room temperature
- Glaze
  - 1 cup sugar
  - 3 tablespoons cornstarch
  - $\frac{3}{4}$  cup liquid from macerated peaches + water
  - 1 cup pureed peaches

## **INSTRUCTIONS:**

### Macerated Peaches

Peel the peaches, remove the peach pits, and slice the peaches into thin slices. To a bowl, add the peaches, sugar, almond extract, lemon juice, and salt. Toss all the ingredients together. Place peaches in a fine mesh strainer over a bowl to collect the juices. Remove about 1 cup of peaches and puree them in a blender or food processor. Set aside the puree for the glaze.

### Cream Filling

Beat the cream,  $\frac{1}{2}$  of the sugar, and the extracts together until cream forms into peaks. Cream together the mascarpone cheese and the remaining sugar. Fold the cheese mixture into the cream. Set aside.

#### Glaze

In a medium saucepan, combine the sugar and the cornstarch. Add the peach liquid and water as well as the pureed peaches and combine. Bring to a boil over medium high heat, stirring constantly. Once boiling, continue to stir for 3 more minutes then remove from heat. Allow to cool for at least 10 minutes.

#### Assembly

Fill the bottom of the baked pie crust with the cream filling and spread around. Cover the cream filling with a thin layer of the pie glaze. Arrange the peaches on top of the cream filling and glaze and cover them with the remaining glaze. Refrigerate until completely chilled.