

# KU Peaches + Cream Dream

8 oz all-purpose flour (about 1 1/2 c + 2T)

1 T sugar

1/2 t salt

1 stick cold, unsalted butter, cut  
cut into 1/4 inch pieces

2 T solid vegetable shortening

3 T ice water

4 c sliced + peeled Kentucky <sup>white</sup> and yellow peaches

4 T peach jam or preserves

1 T grated fresh ginger

1 c sugar

1 c (8oz) sour cream

3 egg yolks

1/4 c all-purpose flour

1 1/2 t vanilla

1/2 c flour

1/2 c packed brown sugar

1/4 c sugar

1/4 c chopped pecans

1 t ground cinnamon

1/4 c cold, unsalted butter

cut into 1/4 inch pieces

## CRUST:

Sift flour, sugar + salt together. Using fingers, work in the butter + shortening

until resembles coarse crumbs. Add 2T ice water + work with fingers until incorporated and dough comes together, adding more water as needed.

Form dough into disk, wrap in plastic, refrigerate 30 min. before using.

Roll out dough and line pie plate, trim + flute edges.

## LAYER:

Combine peaches, jam + ginger.

Pour into ~~the~~ pie dough.

## FILLING:

Mix sugar, sour cream, egg yolks, flour + vanilla. Pour over peaches.

Bake at 425° 30 min.

## TOPPING:

Combine flour sugar, pecans + cinnamon ~~sift~~ in butter with fingers until crumbly.

Sprinkle over pie.

Bake 15-20 min until golden.

Refrigerate when cooled.