

Heritage Recipes

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Peach Custard Pie with Meringue Topping

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The Request: "Hello, Please help me find a recipe for peach meringue pie (the filling was creamy instead of clear)...Thank you so much. Frances"

Peach Custard Pie with Meringue Topping

3 tablespoons cornstarch

2 cups milk

2/3 cup sugar

¼ tsp salt

2 eggs, separated

1 tsp vanilla

1 pint peaches, peeled and sliced and mixed with 1 T lemon juice

1 baked pie shell

Blend the cornstarch with a little milk, then add to the rest of the milk, along with the salt, sugar and slightly beaten egg yolks. Cook and stir in a double boiler until the mixture thickens. Cool. Drain the peaches and lay the peaches in the bottom of the baked pie shell. Pour cooled custard over the peaches and bake in a preheated 425 degree oven for 10 minutes, then reduce heat to 400 degrees and continue baking for about another 30 minutes or until the custard is lightly set and the peaches are done. While the pie is baking, create a meringue by beating the egg whites and 3 T sugar until stiff. After you remove the pie from the oven, cover with the meringue and return to the oven to color.

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