

Peach Crumble Pie

For the crust and crumble

- 2 cups (250 grams) all-purpose flour
- 1/2 cup (50 grams) almond or oat flour, or an additional 1/2 cup (63 grams) all-purpose
- 3 tablespoons granulated sugar
- 1/2 teaspoon fine sea salt or table salt
- 1 3/4 sticks (200 grams) unsalted butter, softened but cool to the touch, cubed
- 1/4 cup (50 grams) packed light brown sugar
- 1 large egg, separated

For the filling

- 2 1/4 pounds peaches (about 6 medium; see NOTE)
- 2/3 cup (135 grams) granulated sugar
- 1/3 cup (40 grams) cornstarch
- 1/4 teaspoon fine sea salt or table salt
- 2 tablespoons fresh lemon juice (from 1 lemon)
- 1 teaspoon vanilla extract or paste (optional)

Step 1

Place a 9-inch pie plate in the freezer.

Step 2

Make the crust and crumble: In a large bowl, whisk together the flours, sugar and salt. Add the butter, and using your fingers or a pastry cutter, blend it into the dry ingredients until it's no longer visible and the mixture holds together in loose clumps when pressed.

Step 3

Scoop about 1 1/2 cups (235 grams) of the mixture into a small bowl, and add the brown sugar and egg yolk. Using your fingers or a fork, mix it together well, forming small and larger crumble nubbins as you go. Place the bowl of crumble in the freezer and retrieve the pie plate.

Step 4

Whisk the egg white until frothy, then add it to the remaining flour-and-butter mixture. Using a fork or your fingers, stir the mixture together until it's evenly moistened and holds together when squeezed. Press it into the bottom and up the sides of the cold pie plate, forming an even layer and a short lip at the top. Work quickly, so the warmth from your hands doesn't melt the butter in the dough.

Step 5

Return the crust to the freezer, and freeze until solid, 15 to 20 minutes.

Step 6

Place a rimmed baking sheet on a rack positioned in the middle of the oven and preheat to 400 degrees.

Step 7

Make the filling: While the crust is chilling, pit and cut the peaches into approximately 3/4-inch-thick slices. In a large bowl, mix together the sugar, cornstarch and salt until no lumps remain. Add the peaches, lemon juice and vanilla, if using, tossing until evenly mixed.

Step 8

Retrieve the pie crust and crumble topping from the freezer. Pour the filling into the crust, top it with the crumble and place it on the rimmed baking sheet in the oven. Bake for 30 minutes. Check to see if crumble or the edges of the crust are browning too quickly. If so, loosely cover the top of the pie with aluminum foil. Continue baking for an additional 20 to 30 minutes, or until the crust and crumble are well-browned and the peach juices are thick and form a few slow-to-pop bubbles along the edge. Let the pie cool on a wire rack for at least 1 hour before slicing and serving.

NOTE

To peel whole peaches, fill a large bowl with ice water. Bring a large pot of water to a boil. Score a long, shallow "X" into the bottom of each peach before lowering them one at a time into the boiling water. Let them boil for 30 seconds to 1 minute, or until the peels start to loosen. Using a slotted spoon, transfer the peaches to the ice bath and let them cool for a few minutes. Drain and use your fingers to peel the peaches before continuing with the recipe.

