

Peach Praline Pie

Ingredients:

- 1 Unbaked 9 inch pie shell
- $\frac{3}{4}$ cup sugar
- 3 tablespoons flour
- 4 cups sliced, peeled peaches
- 1 $\frac{1}{2}$ teaspoons lemon juice
- $\frac{1}{3}$ cup brown sugar, firmly packed
- $\frac{1}{4}$ cup of flour
- $\frac{1}{2}$ cup chopped pecans
- 3 tablespoons butter or margarine

Directions:

Combine sugar and 3 tablespoons of flour in a large bowl. Add peaches and the lemon juice. Combine brown sugar, $\frac{1}{4}$ cup of flour and pecans in small bowl. Mix with butter until texture is crumbly. Sprinkle one third of pecan mixture and sprinkle remaining pecan mixture over peaches. Bake in 400 degree oven until peaches are tender, about 40 minutes. Serves 6.

Recipe Courtesy of McLeod Farms, www.macspride.com