
KITCHEN CONNAISSEUR

Maple Cappuccino Peach Pie



This is a fabulous combination of Maple Cappuccino Sauce, sour cream, peaches and pastry.

ingredients

| | |
|----------------|---|
| 1/2 Cup | Maple Cappuccino Sauce |
| 1/3 Cup | Flour - all purpose |
| 1/4 Cup | Sugar - white, granulated |
| 1 Cup | Sour Cream - 14%mf |
| 9 – 10 | Peaches - fresh, peeled, sliced (or 2-28oz canned peach slices) |
| 1 9” | pie shell-unbaked, with no prick marks |
| 4 Tbsp | Maple Cappuccino Sauce |

instructions

1. Preheat oven to 450°F.
2. In a bowl mix the Maple Cappuccino Sauce, flour, sugar, and sour cream together.
3. Arrange two layers of peach slices in the pie shell. Pour the Maple Cappuccino mixture over the peaches.
4. Bake, on the lowest rack, at 450°F, for 15 minutes. Reduce heat to 350°F and bake another 30 minutes (or until the filling is set.)
5. Remove from oven and drizzle 4 Tbsp of Maple Cappuccino Sauce over the pie. Broil for 1-2 minutes or until the sauce bubbles.

Serve warm.