

COOL CLIMATE CHARDONNAY CONNECTION

The global wine celebration that simply can't be stopped.

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Peaches and Cream Pie - Chef Beth McIntee



Ingredients

- ¾ cup sour cream
- ½ cup white sugar
- 1/3 cup AP Flour
- ¼ tsp vanilla or almond extract
- 1 9" Pie Crust
- 4 cups peeled and sliced peaches*
- ¼ cup brown sugar

Preheat the oven to 425 degrees F.

Directions

- In a medium bowl mix the sour cream, white sugar, 1/3 cup flour and extract until smooth.
- Fold in the sliced peaches and then pour into the pie shell.
- Bake for 20 minutes in the preheated oven.
- Reduce the heat to 350 degrees F Continue baking for an additional 35 minutes.
- Remove the pie from the oven and sprinkle brown sugar over the top.
- Set the oven to Broil, and broil for 2 to 3 minutes, until caramelized.
- Don't close the oven door or walk away at this point because it goes quickly! If you're intimidated by this step you can just skip it and serve the pie with a layer of fresh whipped cream on top.

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- Once cooled, store covered in the refrigerator.
 - * You can use frozen peaches but you need to thaw them completely and drain off the extra liquid.

About Chef Beth McIntee

Since graduating from the Culinary Management program at Niagara College in 2006 Beth has channeled her passion for the Culinary Industry in Niagara into building a company rich with regional bounty that you can really sink your teeth into.

In 2010 she started Sweetie Pie's Bakery making wedding cakes and eventually opened her own commercial kitchen to the public. Today the company has grown into the Niagara Food Company, a multi-faceted company which provides home-style products that feature local produce. In the beginning, the focus was on making the best fruit pies in Niagara and now that desire has grown to include Meat Pies, Soups and Cheesecakes. Each year the company grows even more delicious. For more information about the Niagara Food Company please check out our website www.niagarafoodco.ca and @niagarafoodcompany on Instagram and Facebook.

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