

Peaches and Cream Pie
By Lidey Heuck
The New York Times/NYT Cooking

Total Time: 40 minutes, plus 2 hours chilling

Yield: 8 servings

"This recipe is inspired by the fruit and cream pies at [Briermere Farms](#), in Riverhead, N.Y., a fruit farm and bakery on the North Fork of Long Island. Here, a press-in graham cracker crust is swapped in for the traditional pastry crust, but otherwise the recipe stays true to the signature pie, with a giant mound of fresh sliced peaches concealing a lightly sweetened whipped cream filling beneath. Cream cheese acts as a stabilizer in the whipped cream, allowing you to assemble the crust and filling in advance — but once you add the peaches, the pie is best served within the hour. Perfectionists take note: This pie is a little messy, but that's part of its charm. If you can't find ripe, juicy peaches, this recipe is equally delicious made with fresh strawberries or blueberries. The quality and ripeness of the fruit is more important than the variety."

Ingredients

1½ cups/160 grams graham cracker crumbs (from about 10 or 11 graham cracker sheets)
¼ cup/50 grams granulated sugar
¼ teaspoon ground cinnamon
¼ teaspoon kosher salt
6 tablespoons/85 grams unsalted butter, melted
2 ounces/60 grams cream cheese, at room temperature
½ cup/60 grams confectioners' sugar, sifted
1 cup/240 milliliters cold heavy whipping cream
1 teaspoon vanilla extract
2 pounds/900 grams ripe yellow peaches (5 to 7 peaches)

Preparation

1. Heat the oven to 350 degrees. In a medium bowl, whisk together the graham cracker crumbs, granulated sugar, cinnamon and salt. Add the butter and toss until the crumbs are evenly moistened. Transfer the mixture to a 9-inch pie plate and press into an even layer on the bottom and up the sides of the pie plate, packing the crust lightly with the bottom of a measuring cup. Place the pie plate on a sheet pan and bake for 10 to 12 minutes, until set, then cool completely.
2. In a large mixing bowl, combine the cream cheese and confectioners' sugar. Using an electric mixer, beat on low speed until combined, then raise the speed to high and whip until the mixture is smooth and creamy. Add the heavy cream and vanilla, and beat on high speed until the mixture forms stiff peaks. Scrape the filling into the cooled crust, smooth the top, and chill for at least 2 hours, or overnight, until set. (Cover with plastic wrap if chilling the pie overnight.)
3. Meanwhile, bring a large pot of water to a boil and fill a large bowl with ice water. Immerse the peaches, a few at a time, in the boiling water for 30 seconds to 1 minute, depending on the ripeness of the peaches, until their skins peel off easily with a paring knife. Using a slotted spoon, transfer the peaches to the ice bath to stop the cooking.

Peel the peaches, and cut into slices, placing the slices in a colander set over a bowl to drain any excess juices.

4. Just before you plan to serve the pie, spoon the peaches onto the filling, covering the entire surface of the pie. Serve immediately or refrigerate for up to 1 hour before serving.

TIP - This pie is a little messy, but that's part of its charm. Finally, if you can't find ripe, juicy peaches, this recipe is equally delicious made with fresh strawberries or blueberries. The quality and ripeness of the fruit is more important than the variety.