



Peach & Nectarine Streusel Slab Pie

Makes 12 to 15 servings

Dough

Ingredients:

1 cup unsalted butter, at room temperature, cut into small pieces, plus more for greasing the baking sheet

3 cups all-purpose flour

1/3 cup confectioners' sugar

1/2 tsp kosher salt

1/3 cup pecans

Instructions:

Adjust a rack to the bottom third of the oven. Preheat to 375 F. Grease the bottom and sides of a rimmed 10 x 15-inch baking sheet with butter.

In a food processor, combine butter, flour, sugar, salt and pecans. Process until the mixture comes together in a solid mass; this may take a few minutes. Drop pieces of dough on the baking sheet. Press dough evenly along the bottom and 1/2 inch up the sides, filling any gaps. Set aside.

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Filling

Ingredients:

4 to 5 peaches, cut into ½-inch wedges
4 to 5 nectarines, cut into ½-inch wedges
1½ cups brown sugar, packed
Juice of 1 lemon
3 Tbsp cornstarch
2 tsp pure vanilla extract
1 tsp ground cinnamon
½ tsp kosher salt
¼ tsp ground nutmeg
Zest of 1 lemon

Instructions:

In a large bowl, toss peaches, nectarines, sugar, lemon juice, cornstarch, vanilla, cinnamon, salt, nutmeg and lemon zest. Mix until cornstarch dissolves. Transfer the filling onto the prepared crust. Spread evenly. Bake for 30 minutes. Prepare streusel while the pie bakes.

Streusel

Ingredients:

¾ cup all-purpose flour
½ cup Kirkland Signature Pecans, chopped
½ cup brown sugar, packed
6 Tbsp unsalted butter, melted
¼ tsp kosher salt

Instructions:

In a small bowl, combine flour, pecans, sugar, butter and salt until evenly moistened.

Remove the pie from the oven. Sprinkle the streusel evenly over the filling. Return the pie to the oven. Bake 25 to 30 minutes, or until topping is golden brown and the filling is bubbly. Cover loosely with foil if the crust browns too quickly. Let cool. Serve warm or at room temperature.

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