

Shopping List:

Gingersnap Crust:

1.5 cups (12 oz) gingersnap cookie
crumbs
1/3 cup of granulated sugar
1 stick of melted butter

Dry Ingredients:

1/4 tsp dried ginger
1/4 tsp salt
1/2 cup granulated sugar
3 TBSP cornstarch

Pie Filling:

2 cups of fresh peeled and diced peaches
(about 5 - 6 peaches)
2 cups of fresh blueberries
Juice of one lime
1/2 tsp fresh lime zest

Topping:

1/2 cup brown sugar
1/2 cup flour
1/2 cup or (4 oz.) crushed gingersnap
cookie crumbs
4 TBSP chilled butter

Cooking Instructions:

Mix ingredients in a food processor. Spoon mixture into a greased glass pie plate and pat mixture evenly along bottom and sides of dish. Bake at 375 degrees for 8-10 minutes. Remove pie crust from oven and set aside to cool.

Place peaches, blueberries, lime juice and lime zest in a bowl and set aside.

In a separate bowl, mix dry ingredients together. Then, add dry ingredients to fruit pie filling bowl and stir until well-mixed. Transfer fruit mixture to pie crust, distributing evenly across the pie plate.

Pulse ingredients in a food processor. Sprinkle crumb topping evenly across pie.

Bake pie at 375 degrees for 35-40 minutes. Allow pie to cool before serving. Enjoy as is or with a scoop of vanilla ice cream!