



Peaches and Crème Pie

A cool and tasty dessert for a summer picnic.

Serves 6

One 9-inch	graham cracker pie crust
35 large	marshmallows
1/4 cup	whole milk
1/4 tsp	sea salt
6 tbsp	peach schnapps
1-1/2 cups	heavy cream, whipped
2 medium	fresh peaches, sliced

1. In a medium saucepan on low heat, melt marshmallows with the milk and salt. Stirring constantly until the marshmallows have completely melted. Add the peach schnapps, stirring completely. Pour into a large bowl and let cool for 1 hour in the refrigerator until thickened.
2. Whip the cream and fold into the marshmallow mixture. Refrigerate the pie overnight.
3. Place sliced fresh peaches on top.