

PEACH PIE

Makes 9" pie

EQUIPMENT:

2 Mixing bowls
Large pot
Wooden spoon
Knife
Measuring cups
Measuring spoons
9" Pie dish
Rolling pin

INGREDIENTS (PEACH FILLING):

8 c Fresh peaches
1/3 c Granulated sugar
2 Tbl & 2 tsp All-purpose flour
¼ tsp Lemon juice

INGREDIENTS (PIE CRUST):

2 ½ c All-purpose flour
½ tsp Salt
1 c Butter, chilled & diced
½ c Ice water, add'l if needed
1 Egg
Sugar, for sprinkling

STEPS (PIE CRUST):

1. In a large bowl, combine all-purpose flour and salt.
2. Cut in the chilled butter until mixture resembles coarse crumbs.
3. Stir in the ice water one tablespoon at a time, until the dough becomes a ball.
4. Wrap the dough in plastic wrap and refrigerate for 4 hours or overnight
5. Split your dough into two equal parts
6. Roll each section of dough out to ¼ - ½" thick to fit the top and bottom of a 9" pie dish

STEPS (PEACH FILLING):

1. Place peaches in boiling water for 30 seconds.
2. Remove peaches from water and place in ice water for 15 seconds.
3. Peel the skin off the Peaches.
4. Cut into 1" slices and place in bowl.
5. Sprinkle sugar, flour and lemon juice on top of fruit and toss.
6. Set aside for 30 minutes to marinate.

STEPS (PEACH PIE)

1. Pre-heat oven to 350°.
2. Press one of the rolled doughs into the bottom of your 9" pie dish.
3. Pour in your peach filling.
4. Using your second rolled dough, cover the top of your pie, pinching the top and bottom doughs together along the edge of your pie dish.
5. Brush with a beaten egg & sprinkle with sugar
6. Cut a five slits in the middle of your pie to allow air to flow.
7. Bake in a 350° oven for 1 hour and 15 minutes or until golden brown.