

Peach Pie Recipe number 1



"This is a simple, quick, old fashioned, baked, two crust peach pie made with fresh peaches and simple ingredients. It's great during summer peach season."

Prep Time: 30 Minutes
Cook Time: 45 Minutes

Ready In: 1 Hour 15 Minutes
Servings: 1 pie

INGREDIENTS:

pastry for a 9" double crust pie	1 cup white sugar
1 egg, beaten	½ teaspoon ground cinnamon
5 cups sliced peeled peaches	¼ teaspoon ground nutmeg
2 tablespoons lemon juice	¼ teaspoon salt
½ cup all-purpose flour	2 tablespoons butter

DIRECTIONS:

1. Preheat the oven to 450° F.
2. Line the bottom and sides of a 9 inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later.

Place the sliced peaches in a large bowl, and sprinkle with lemon juice. Mix gently. In a separate bowl, mix together the flour, sugar, cinnamon, nutmeg and salt. Pour over the peaches, and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust, and fold the edges under. Flute the edges to seal or press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam.
- 3.
4. Bake for 10 min in the preheated oven, then reduce the heat to 350° degrees F (175° C) and bake for an additional 30 - 35 min, until the crust is brown and the juice begins to bubble through the vents. If the edges brown too fast, cover them with aluminum foil about halfway through baking. Cool before serving. This pie tastes better warm than hot.

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Peach Pie Recipe number 2

- ½ cup sugar
- ¼ cup packed brown sugar
- 4-½ cups sliced peeled peaches
- Pastry for double-crust pie (9 inches)
- 3 tablespoons cornstarch
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon salt
- 2 teaspoons lemon juice
- 1 tablespoon butter

DIRECTIONS

In a large bowl, combine sugars; add peaches and toss gently. Cover and let stand for 1 hour. Line a 9-in. pie plate with bottom pastry; trim even with edge. Set aside. Drain peaches, reserving juice.

In a small saucepan, combine cornstarch, nutmeg, cinnamon & salt; gradually stir in reserved juice. Bring to a boil; cook and stir for 2 min or until thickened. Remove from the heat; stir in lemon juice & butter. Gently fold in peaches. Pour into crust.

Roll out remaining pastry; make a lattice crust. Trim, seal and flute edges. Cover edges loosely with foil. Bake at 400° for 50-60 minutes or until crust is golden brown and filling is bubbly. Remove foil. Cool on a wire rack. Yield: 6-8 servings.