

Fresh Peach Pie

Ingredients:

- Favorite Pie Crust recipe
(click here for the recipe and detailed instructions.)
TIP: I make 3 double crusts every time and I freeze the extra. If I want to make a pie, it's easy to pull the frozen crust of the freezer, thaw and use it.
- 2 cups sugar
- 1/2 cup flour
- 8 cups peeled and sliced fresh peaches
- 2 Tablespoons of lemon juice

Preheat oven to 450 degrees.

Submerge peaches in boiling water for a minute or two, depending on how ripe the peaches are, then move them to an ice water bath. This will allow the skins to peel right off. Peel and slice peaches.

Mix the sugar and flour in a large bowl. Add the peaches and lemon juice and carefully mix.

Line a pie pan with pie crust. Pile the fruit into the pie plate. Place another crust on top, draping in over the fruit. If desired, you can trim the crust then crimp or flute. I like crust, so I roll the extra, tuck it under and then flute the edges to seal the two crusts together.

Using a sharp knife, create vent holes in the top crust.

Fruit pies can tend to bubble over and leak, especially if you fill them full like I do. So, create a little "pan" out of aluminum foil and place it on the rack below your pie in your oven. This will catch any drips and avoid making a smoking mess of your oven.

If desired, lightly brush the top of the crust with a egg whipped with a little water and sprinkle with sugar. This helps create a beautiful golden brown top.

Bake the pie for 15 minutes, then reduce the heat to 350 degrees and bake for another 50 minutes or until golden brown. Remove from the oven and allow to cool on a rack.

If you cut it before it cools sufficiently, the fruit and juice will still be wet and runny. It's now an exercise in patience!

Serve with vanilla ice cream and enjoy!