

Peach Pie

Make this with fresh peaches in the summer or peaches you've preserved yourself for a special treat. If the available peaches are hard, buy them three or four days in advance and keep them at room temperature in a paper sack. Make the pie the day before so it will set up and slice nicely. I use clear gel which is a type of corn starch. I dust the pie crust with the cinnamon and nutmeg rather than mix it into the peaches to keep the color from becoming too dark. Sally doesn't care for an overly sweet pie so this recipe has less sugar than most.



Ingredients:

- See pie crust recipe for crust
- 12 fresh peaches (8 cups sliced)
- 1 Tbsp. lemon juice
- 1/2 cup + 5 Tbsp. sugar divided
- 4 Tbsp. clear gel
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1/4 tsp. salt
- 2 Tbsp. butter
- 1 Tbsp. cream

Equipment

- 10-inch pie plate
- Colander
- Food processor
- Sugar duster ball
- Cookie sheet

Peach Pie:

☑	Directions	Time (min)		
	Make pie crust - see Vodka pie crust recipe (1 hr)			
	Peel and slice peaches - 8 cups	15		
	Mix peaches, 1/2 cup sugar and 1 Tbsp. lemon juice	2		
	Cover and allow to stand; juice will separate	1 hr		
	Preheat oven to 425 degrees			
	Place a colander over a bowl. Drain peaches to separate peaches from juice	1	15	
	In a food processor, combine 4 Tbsp. clear gel with 4 Tbsp. sugar	1		
	Roll out the bottom crust and place in the pie plate	3		
	Use the duster ball to distribute 1/2 tsp. ground cinnamon and 1/4 tsp. nutmeg onto the pie crust	2		
	Combine the peach juice with the clear jell and sugar	1		
	Mix peach juice with peaches	1		
	Transfer peaches to pie crust	1		
	Cut 2 Tbsp. butter onto peaches	1		
	Refrigerate			5
	Roll out second pie crust. Cut into 3/4" strips	5		
	Weave lattice top on pie. Crimp edges.	5		
	Brush crust and top with 1 Tbsp. cream	1		
	Sprinkle 1 Tbsp. sugar onto pie	1		
	Bake at 425 to brown top and bottom crust	20		
	Place drip pan beneath pie	1		
	Reduce heat to 350 and finish baking	30		
	Check edges during baking for over-browning. Cover with foil if necessary	2		
	Remove from oven and allow to cool and set up	30		
	Total	2 hrs.		