



Peach Pie

Makes one 9" double crust pie

*Requires one "Perfect Pie Crust" recipe

6 cups fresh peaches (approx. 10-12), peeled, pitted and sliced

$\frac{1}{3}$ cup all purpose flour

$\frac{1}{2}$ cup white sugar

$\frac{1}{2}$ cup packed brown sugar

$\frac{1}{4}$ tsp cinnamon

$\frac{1}{4}$ cup butter

1 egg beaten

1 tbsp water

1. Mix together the flour, brown and white sugar, cinnamon and butter until mixture is well combined.
2. Add the peaches to the mixture in step one and gently fold in.
3. Follow the recipe for making the "Perfect Pie Crust". You can cut your dough into lattice strips for a lattice style top, or leave the top as a full round circle to create a full top crust.
4. Gently beat the egg with a tablespoon of water, and use a pastry brush to apply a thin coat of the mixture to the inside of the pie shell.
5. Place filling into a prepared pie shell and top with upper crust.
6. Brush another thin layer of the egg mixture onto the top crust of the pie. Bake at 350 F for 40 – 50 minutes or until crust is golden brown.