

Court-day Fresh Peach Pie

Makes 8 servings

1 batch butter crust pie dough (see recipe)
5 to 6 cups peeled and sliced fresh peaches (see tip)
or use frozen sliced peaches, thawed & drained
1 teaspoon lemon juice
½ cup dark brown sugar, or as desired
¼ cup granulated sugar
¼ teaspoon ground cinnamon, nutmeg or
cardamom (optional)
¼ teaspoon vanilla extract (optional)
3 tablespoons cornstarch, potato starch or flour
3 tablespoons butter



Preheat oven to 350 degrees.

Roll out pie dough and fit bottom crust into pie pan.

In a large bowl, toss peaches with the lemon juice and sugars. Add spices and vanilla, as desired. Add thickener of your choice and stir to coat peaches. Pour peaches into piecrust. Dot with butter.

Add the top crust and make slits for the steam to escape. Crimp edge as desired.

Bake in preheated oven 35 to 45 minutes, or until crust is golden brown and filling is bubbling.

Tip: You can peel the peaches as they are, or blanch them in hot water for 30 to 40 seconds, then put them in a bowl of cold water to cool before peeling.

Butter Crust Pie Dough:

2 ½ cups flour
1 teaspoon salt
1 teaspoon sugar
1 cup (2 sticks) very cold butter, cubed or cut into small pieces
6 to 8 tablespoons ice cold water

In a large bowl or mixer, combine flour, salt and sugar. Add butter pieces and cut them into flour mixture with pastry blender or two knives until pea-size crumbs form. Add ice cold water, 1 tablespoon at a time and mix in until dough holds together.

Divide dough into 2 mounds. Wrap each in plastic wrap and refrigerate 45 minutes to overnight. Let dough stand at least 15 minutes before rolling it out.

Roll out each on a lightly floured surface or between 2 pieces of parchment or wax paper and use as directed in the recipe.

Source: <http://www.epicurious.com/recipes/food/printerfriendly/peach-pie-388611>

Originally from "The Treats Truck Baking Book" by Kim Ima