

GEORGIA

Peach Pie the Old-Fashioned Two-Crust Way



INGREDIENTS:

- 1 (15 Oz.) package pastry for a 9 inch double crust pie
- 1 egg, beaten
- 5 cups sliced peeled peaches
- 2 TBSP lemon juice
- ½ cup all-purpose flour
- 1 cup white sugar
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp salt
- 2TBSP butter

DIRECTIONS

1. Preheat oven to 450 degrees F (230 degrees C)
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.
3. 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 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.
4. Bake for 10 minutes in the preheated oven, then reduce the heat to 250 degrees F (117 degrees C) and bake for an additional 30-35 minutes, until the crust is brown and the juice begins to bubble through the vents. If the edges brown too fast, cover them with strips of aluminium foil about halfway through baking. Cool before serving.

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<https://awccs.wildapricot.org/Recipes>