

PEACH PIE

(slightly adapted from *Pie Pie Pie*)

Basic pie dough for a 9-inch, 2-crust pie (I made a gluten-free pie crust)

1/2 cup sugar

1/3 cup all-purpose flour (for gf, use a gf all-purpose flour)

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon salt

3 Tablespoons fresh lemon juice

3 pounds peaches, halved, pitted, and thinly sliced, to make about 7 cups fruit

2 Tablespoons unsalted butter, cut into small pieces

Preheat the oven to 425°F. Roll out half of the dough for the bottom crust and fit it into a 9-inch pie pan. Roll out the remaining dough for the top crust and set it aside on a sheet of waxed paper.

In a large bowl, stir together the sugar, flour, cinnamon, nutmeg, and salt with whisk until evenly mixed. Add the lemon juice and peaches and toss until the fruit is completely coated with the sugar mixture. Pile the peaches in the dough-lined pan, mounding them slightly in the center. Scatter the butter over the fruit.

Put on the top crust, then trim and flute the edges. With the point of a sharp knife, cut several vents in the top for steam to escape.

Bake for 25 minutes, then reduce the heat to 350°F. Bake for another 25-30 minutes, or until the crust is golden brown and you see juices bubbling through the vents.

Serve warm or at room temperature.