

MY FAVORITE FRESH PEACH PIE

yield: 8 SLICES (9-INCH PIE) cook time: 45 MINS total time: 45 MINS

INGREDIENTS

- Double crust pie dough, *unbaked for lattice top or single crust pie dough if using crumble topping (see note)*
- 6-8 large ripe peeled and sliced peaches
- 1 tablespoon lemon juice
- 1/3 cup (71 g) white sugar
- 1/3 cup (71 g) brown sugar
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- Pinch of table salt
- 4 tablespoons cornstarch OR 1/3 cup tapioca flour (see note)

Crumb Topping:

- 2/3 cup (141 g) light or dark brown sugar
- 1/4 teaspoon cinnamon
- 1 cup (142 g) all-purpose flour
- Pinch of salt
- 8 tablespoons (113 g) salted butter, *melted*

INSTRUCTIONS

1. Roll out the bottom pie crust to a 12-inch circle, gently lifting the dough to fit into the plate instead of stretching and pressing (doing this can cause the pie dough to shrink while baking). Trim the edges to about 1/2-inch beyond the rim of the pie plate. *If using the crumb topping*, fold the pie crust under so it is even with the edge of the pie plate and crimp the edges. Refrigerate the pie crust while preparing the rest of the pie.
2. Peel the peaches with a paring knife OR gently place the peaches in a pot of boiling water for 45-60 seconds and then immediately plunge them into a bowl of ice water; the skins should easily peel/slide right off.
3. Halve the peaches, remove the pit, and cut each half into 1/4-inch slices (or thereabouts) for about 6 1/2 - 7 cups (45-48 ounces) total. Add the peaches to a large bowl and toss with the lemon juice. Add the sugar, cinnamon, nutmeg, salt, cornstarch or tapioca, and toss to combine well until there are no dry streaks of cornstarch or tapioca flour.
4. Remove the pie plate from the refrigerator. Add the peach filling evenly to the bottom crust.
5. **If using a lattice top**, roll out the remaining pie dough to a 10-inch circle. Cut into about 12 strips (pizza wheel works great here) and arrange across the top of the pie in a lattice design (picture tutorial [here](#), if needed). Trim *just* the lattice pieces to the edge of the pie plate, leaving the bottom crust with a longer overhang. Fold the bottom crust over the top of the lattice crust, press lightly, and crimp the edges. *Optional*: brush the top of the lattice crust and edges with an egg wash mixture (1 egg white whisked together with a tablespoon of water) and sprinkled with coarse sugar.
6. **If using a crumble top**, in a medium bowl, combine the brown sugar, cinnamon, flour, and salt. Stir in the melted butter until small clumps form and the mixture is evenly combined. Scatter the crumb topping over the peaches.
7. Preheat the oven to 400 degrees F. Place a large, rimmed baking sheet upside down on an oven rack in the middle position and let it heat for 10-15 minutes (this will help minimize the soggy crust factor common to fruit pies).
8. Place the pie on another foil-lined baking sheet. Slide this baking sheet on top of the baking sheet preheating in the oven. Cook the pie for 20 minutes. Reduce the oven temperature to 375 degrees and continue baking for 30-40 minutes until the

pie is bubbling, the peaches are tender, and the crust is golden and browned. If the top or edges of the pie crust are burning or darkening too quickly, tent with foil for the remainder of the baking time (keep an eye on the bottom of the crust, as well; if it looks like it may be burning - you'll only be able to tell if using a glass pie plate - remove the overturned baking sheet from underneath).

9. Remove the pie from the oven and let cool completely, 3-4 hours. It will thicken as it cools. It can definitely be served warm, but just keep in mind the filling might be runnier than when it is completely cooled.