

Peach Pie Recipe

 www.mikespiehole.com/peach-pie-recipe.html

Peach Pie Recipe

I recommend using fresh fruit when making fruit pies. With peaches, sometimes the peaches we get in the grocery store were picked so early they lack flavor and texture. Those mushy bland peaches make a lousy pie. A pie is best when you can get tangy, juicy fruit. The flavor will burst out of the pie when you get the right fruit.

Ingredients:

Pastry for a double crust pie

5-6 cups sliced peaches

1/2 cup firmly packed brown sugar (add more or less sugar based on sweetness of the fruit. You should error on the side of adding less sugar.)

1/2 teaspoon cinnamon

1/4 teaspoon ground nutmeg

2 tablespoon flour

2 tablespoon corn starch

2 tablespoon butter

1. Pre-heat oven to 375 degrees
2. Place the peeled, pitted, and sliced the peaches. (If the peaches are ripe enough, you can just peel them with a paring knife. Otherwise, you will need to par-boil them to remove the skins.)
3. Mix together the sugar, cinnamon, nutmeg, flour, and corn starch. Toss this mixture into the sliced peaches.
4. Roll out the bottom crust and place it in the pie plate. Add the peaches into the crust. Lay the butter on top of the peaches.
5. Roll out the top crust and place it on top of the pie. Seal the edges. Cut vents into the top of the pie.
6. Bake for 55-60 minutes.

Simple fruit pie making tips.

1. If you slice the fruit into smaller pieces, there will be fewer gaps/air in the fruit. Reducing the air gaps in the fruit will reduce the amount of settling of the fruit while cooking. This will reduce that goofy space between the top of the cooked fruit and the top crust after everything cools.
2. A fruit pie is done when the fruit juices and bubbling through the steam vents in the top crust. When the fruit juices are bubbling, then the corn starch and flour have done their job to thicken the juices so you don't end up with a sloppy slice of pie.

[View on Mobile](#)