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serves 6

INGREDIENTS

1 recipe pie crust, for double crusted pie

2 3/4 pounds (about 8 medium; 6 cups sliced) peaches, peeled, pitted and cut into 16 slices each

1 tablespoon freshly squeezed lemon juice

1/2 cup plus 1 tablespoon sugar (4 ounces)

Pinch salt

4 teaspoons cornstarch (about .5 ounce)

1/2 teaspoon pure almond extract

1 tablespoon ice cold butter, cubed

PEACH PIE

Adapted from The Washington Post

Concentrating the peach juices before baking helps prevent the filling from being too runny. If you want to make a lattice, check out these step-by-step directions:

<http://www.finecooking.com/articles/making-lattice-top-fruit-pies.aspx>

METHOD

Pace the sliced peaches in a large bowl. Sprinkle them with the lemon juice, then the sugar and salt; toss to coat evenly. Let them sit at room temperature for at least 30 minutes and up to 1 hour.

Place a colander over a small saucepan; transfer the peaches and any collected liquid to the colander. Almost 1 cup of liquid should be captured in the saucepan. Place the saucepan over medium-high heat; cook for about 12 minutes, or until the juices have been reduced to a syrupy 1/3 cup.

Roll out your two crusts and place in the refrigerator while you assemble the pie. You can put the bottom crust in a metal pie dish now if you wish. Pre-heat oven to 375 and place a baking sheet on the lower rack in the oven.

Return the peaches to the large bowl and add the cornstarch and almond extract; toss gently to coat until all traces of the cornstarch disappear.

Pour the reduced syrup over the peaches and toss gently; do not worry if it hardens on contact with the fruit. It will dissolve during baking. Pour the peach mixture into the pie shell. Dot with tablespoon of cubed butter.

Use a little water to wet the rim of the bottom crust. Carefully fold the top-crust dough in half, and then again into quarters; transfer to the filled bottom crust and gently unfold on top of the peaches. Tuck the overhang under the bottom crust edge and press down all around the top to seal it. Crimp the edges in a decorative fashion and cut four 3-inch slits in the crust to vent steam. Place in the freezer for 30 minutes before baking (skip this step if using glass pie dish).

Bake for 55 minutes, rotate half way though. Cool for a few hours before serving.