

cathy gillen thacker

Peach Pie

1 tsp salt
3/4 cup shortening
6 tablespoons cold water
5 cups sliced fresh peaches
1 tsp lemon juice
1 cup sugar
1/4 cup all purpose flour (or 1/4 cup cornstarch, if you prefer)
1/2 teaspoon cinnamon
2 tablespoons butter or margarine

Blend flour and salt in bowl. Cut in shortening until crumbly. Add one tablespoon water at a time, until all flour is moistened and dough forms a round ball. (One to two tablespoons of additional water may be needed, depending on moisture content of flour.) Divide dough in half. Roll out on floured surface, to form 2 10 inch circles. Line pie plate with one crust.

Prepare filling by mixing sliced peaches and lemon juice. Stir together sugar, flour, and cinnamon. Mix with peaches. Put peaches in pastry-lined pan, dot with butter, cover with other pastry circle. Pinch edges together, to seal, and cut slits in top of pastry to allow steam and juices to escape. Cover edges with strips of aluminum foil to prevent over-browning. Bake in 425 oven for 30 minutes, remove foil on edges and continue baking for another 15 minutes, or until pastry is light brown and you can see fruit juices bubbling through the slits.

Read free excerpts online at www.cathygillenthacker.com

