



Rustic Peach Pie

Yield: one 9 to 10 inch pie

Preheat oven to 375 degrees.

Its peach season. Fresh off the trees. A simple pie made from a sweetened fresh peach filling that tops a single pie crust. The pie crust edges are lightly folded back over the peaches. No crimping is needed. Fresh or frozen peaches can be used. If frozen, defrost before using.

4 cups sliced peaches, frozen or fresh. If frozen, thaw before using

Juice of one lemon

1/2 cup all-purpose flour

1 cup granulated sugar

1/2 teaspoon ground cinnamon

A crust for a single 9-inch pie, homemade or store-bought

1 tablespoon half and half or cream

1 tablespoon raw or granulated sugar

For added gloss, brush a small amount of melted apple jelly on the fruit. I left mine unglossed. (Photo by Jackie Garvin)

Place peaches in a large bowl and add lemon juice. Gently toss.

Add flour, sugar, and ground cinnamon to a small bowl and mix. Add flour mixture to peaches and gently mix.

Roll out crust to a 12-inch circle on parchment paper or a baking mat and place on a baking sheet. Don't stress over the shape. It doesn't have to be perfect.

Gently pour peaches in center of crust and spread out leaving approximately a 2-inch border.

Fold edges of crust over the filling. Lightly brush the edges of the crust with half and half and sprinkle with sugar.

Bake in a 375 preheated oven for 55 minutes or until the crust is brown and the filling is bubbly.

Remove from oven and cool before slicing.