



PERFECT PEACH PIE

INGREDIENTS

- 8 large Georgia peaches
- 1 lemon
- 1/2 cup packed light brown sugar
- 1/4 cup granulated sugar
- 5 Tbsp. cornstarch
- 2 tsp. vanilla extract
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/4 tsp. cloves
- 1/4 tsp. kosher salt
- All-purpose flour to dust
- 1 package prepared pie crust
- 1 egg
- 1 Tbsp. water
- 3 Tbsp. coarse sugar



PERFECT PEACH PIE

ASSEMBLE

Heat oven to 350 degrees. Line a baking sheet with foil or parchment paper.

Peel and slice peaches into 1" pieces. Place in a large bowl. Add 1 Tbsp. lemon zest and 3 Tbsp. lemon juice to the peaches. Add brown sugar, granulated sugar, cornstarch, vanilla, cinnamon, nutmeg, cloves, and salt to the bowl. Toss to fully combine.

Take one pie crust and press it into a 9" standard pie pan. Pour peach mixture and all its juices into the crust.

Lay the second crust over top making 3-4 scores through it with a knife. *You can choose to do a lattice pattern here too.* Pinch the edges of the pie dough together with a fork.

Whisk egg and water together in a small bowl to form an egg wash. Brush over the crust and crimped edges. Sprinkle with coarse sugar.

Place pie on lined baking sheet and bake for 60-65 minutes. If crust begins to brown too quickly, cover pie lightly with a piece of foil.

Let cool slightly before serving.