

PREPARING A PEACH PIE

FROM START TO FINISH

The Covid-19 lockdown created ample opportunity for Americans to experiment with new hobbies. One of which, for many people, was baking. As vaccinations increase and a return to normal may be around the corner, summer cookouts will be a great way to show off new baking skills, and nothing says summer like a peach pie made from scratch. A homemade pie crust sets a pie apart from the rest and can be made from just six steps and six ingredients.

INGREDIENTS:



Cold butter



Flour



Sugar



Salt



Apple cider vinegar



Ice water



Peaches



Cinnamon

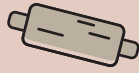


Lemon juice

TOOLS:



Bench scraper






Rolling Pin



9 Inch pie plate

MAKING THE CRUST

MAKING THE FILLING

1. Peel and slice 6 to 8 large peaches, put the slices in a large bowl
2. Add 2/3C sugar, 1/3C flour, 1/4t cinnamon, a dash of salt and 1t lemon juice to the peach bowl and mix until the peaches are all evenly coated
3. Fill your bottom pie crust with the peach mixture and lay your top crust over it. Trimming any edges and cutting a few slits in the top for hot air to escape through
4. Bake the pie for 45 minutes at 425°F. Allow time to cool before eating.
1. Take 1C of cold, stick butter and cut it into small cubes 
2. In a large bowl, or on a flat surface, mix 2.5 C flour, 1T sugar, and 1t salt
3. Add the cubed butter to the dry ingredients and use a bench scraper to combine the ingredients by cutting the butter into small, pea-sized chunks 
4. Slowly add 2t apple cider vinegar and 0.5C ice water to the mixture, being sure to evenly distribute the liquid. Use your hands to knead the dough until it holds together. 
5. Divide the dough into two smaller disks and tightly wrap each in plastic wrap. Refrigerate for at least 3 hours.
6. After chilling, leave the crusts on the counter for 10-15 minutes to reach room temperature. Then use your rolling pin to roll out both crusts until you have two flat, round crusts roughly 12 inches across. Lay one crust in a 9-inch pie plate - this is your bottom crust. Use a fork to poke several holes in the bottom crust. Set your second crust aside for after your pie filling is ready.