

Peach Pie with Frozen Peaches

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

I will be the first to tell you that I am not a baker That being said occasionally I will attempt to bake a pie For this pie I used purchased refrigerated pie crusts and frozen sliced peaches My family had no questions for me when I served them a piece of this pie topped with vanilla ice cream Their only comment was Wow

Ingredients

- - 2 sheets refrigerated pie crust - 2 teaspoons all-purpose flour
- or as needed - 2 pounds sliced frozen peaches - ½ cup white sugar - 1 teaspoon lemon juice - ½ teaspoon ground cinnamon - ? teaspoon salt - 3 tablespoons cornstarch - 1 large egg
- beaten - 1 tablespoon white sugar - 1 tablespoon coarse sparkling sugar

Instructions

1. Allow pie crusts to sit at room temperature about 15 minutes if recommended by manufacturer. Preheat the oven to 400 degrees F (200 degrees C). Remove plastic packaging from pie crusts and gently unroll one piece on a floured work surface. Dust the dough with flour on both sides. Fit the dough inside a 9-inch pie pan
2. shaping and gently stretching it to the top edge of the pie pan. Stir together frozen peach slices
3. sugar
4. cornstarch
5. lemon juice
6. cinnamon
7. and salt in a large bowl (see note.) Pour peach mixture into the unbaked pie crust and gently level out the top of the peaches with the back of a spoon. Peach slices will still be frozen. Gently unroll the second piece of dough on the floured work surface. Fit the second dough circle on top of the peaches
8. and allow an even amount to hang over the edge of the pan
9. all the way around. Brush the top of the pie with beaten egg
10. discarding any excess egg. Fold the edges of the top crust under
11. using the edge of the pan for a guide. Press the top crust and the bottom crust together to form a crimped edge. Lightly cover the crimped edge of the pie with strips of aluminum foil or with pie crust shields
12. to prevent over-browning. Cut several slits in the top crust with a sharp knife. Sprinkle sparkling sugar over the crust. Place the pie on a baking sheet and bake in the preheated oven until the pie is browned and bubbly
13. about 1 hour. Cool on a rack about 30 minutes and serve warm. Recipe Tip Before pouring peach mixture into the pie pan
14. sample a peach slice. If too sour
15. stir in about 2 tablespoons more sugar
16. about 1/4 teaspoon more cinnamon
17. and a pinch more salt. If too sweet
18. stir in 1/2 teaspoon more lemon juice.