

# Georgia Peach Pie



PREPARATION TIME  
20 minutes



COOKING TIME  
50 minutes



PERFECT PARTNER  
vanilla ice cream



Fresh peaches can be pricey when not in season. You can save money and still have that fresh peach flavor by buying frozen sliced peaches. Canned peaches will also work in this recipe.

## SHOPPING LIST

- peaches
- lemon juice
- instant tapioca
- pie pastries
- ice cream

## ON HAND

- sugar
- butter
- milk

## INGREDIENTS

- 3 pounds fresh peaches or 4 cups frozen sliced peaches
- 1 tablespoon lemon juice
- 1 cup plus 1 tablespoon sugar, divided
- 2 tablespoons instant tapioca
- 2 unbaked refrigerated or frozen pie pastries
- 1 tablespoon butter or margarine
- 1 tablespoon milk

SERVES **6**

## COOK'N *Express*

• Peeling peaches can be a breeze. Place all the peaches in a large bowl. Pour 3 quarts boiling water over the peaches. After about 30 seconds, remove the peaches with a slotted spoon and refresh under cold water. The skins will slip right off.

### Make Ahead

You can peel and slice the peaches and combine them with lemon juice and sugar up to 8 hours ahead.

### ♦ VARIATION

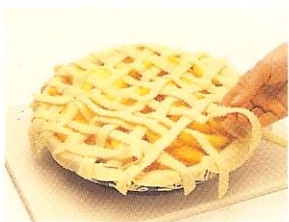
*For fruit lovers, use apricots, nectarines or a combination of both with peaches.*

- 1** Preheat oven to 375°F. Peel and slice peaches. Place peaches in a large measuring cup.



- 2** Add lemon juice, 1 cup sugar and tapioca; toss to mix. Fit 1 pie pastry into a 9-inch pie plate. Spoon in peach mixture. Dot with butter.

- 3** Cut remaining pie pastry into thin strips. Arrange in a lattice fashion over pie.



- 4** Brush lattice with milk; sprinkle with remaining sugar. Bake pie for 50 minutes or until golden brown. Serve warm or at room temperature.