

**SHE'S A PEACH! BROWN SUGAR AND SPICE PIE** makes one 10-inch pie serves 8

*These are fairly detailed directions. If you're a veteran pie maker, make your dough, mix the filling, fill, top, and bake.*

**PIE DOUGH INGREDIENTS**

*You might have dough leftover for pie dough cookies.\**

- 2 2/3 cups unbleached white flour--plus a teaspoon for the bottom of the crust
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon ground cinnamon
- 1 tablespoon granulated sugar
- 1 cup (8 ounces or two sticks), very cold or frozen butter—cut into pieces about 1 tablespoon (1 ounce) each *I like salted butter, but you can use unsalted if you prefer.*
- ½ cup (4 ounces) ice water or a bit more if needed (*I measure 1/2 cup into a liquid measuring cup, add 2 ice cubes, use that, and add more if I need it as I live at altitude where everything is dry as sticks.*)

**FILLING INGREDIENTS:**

- 6 large peaches, peeled, pitted, and sliced thickly
- 3 tablespoons fresh orange juice
- 5 tablespoons all purpose, unbleached flour
- 1/3 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon freshly ground nutmeg
- Tiniest pinch ground cayenne pepper
- Grated rind of one orange
- 3 tablespoons salted butter, cut into small pieces
- 1 egg, well-beaten mixed with 1 teaspoon of water (egg wash for top of pie before baking)
- 2 teaspoons granulated sugar for top of pie before baking

*FOR THE TOP OF THE CRUST RIGHT BEFORE BAKING:*

- 1 egg beaten well with a teaspoon of water
- 1 teaspoon granulated sugar to sprinkle

**Make the dough—**

1. Place flour, salt, cinnamon, sugar (if using), and cold butter in a food processor or regular bowl. Using the steel blade, two knives, a pastry cutter, or your fingertips, cut the butter into the flour and salt until dough is peppered with several different size pieces of fat and flour.

2. With machine running, or while stirring, pour ice water into dough in a steady stream. Process or stir (you can use your hands, but the warmth isn't the best thing for pie dough) until the dough just barely comes together. Remove carefully from bowl or food processor, if using, and knead a bit, to bring dough together.

3. Form into a large ball quickly and cut into two even halves. Wrap each well and refrigerate for 30 minutes. *(See Baker's Note below for immediate rolling.)*

### **Make the filling–**

4. In a medium bowl, gently mix peaches with orange juice. Set aside. In a small bowl, using a fork or whisk, stir together flour, brown sugar, cinnamon, nutmeg, and orange rind. Tip flour mixture on top of the peach mixture and carefully mix until thoroughly combined.

### **Roll out the dough, fill the pie, add the top crust, and crimp–**

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5. Remove one piece of dough from the refrigerator and roll out evenly between two sheets of waxed paper on a damp counter. Or roll out on floured counter with floured rolling pin, lifting and turning dough a few times (spreading a bit more flour meanwhile) while rolling to keep dough from sticking. Place the pie pan upside down on the dough to measure and make sure you've rolled the dough large enough; it should be at least an inch larger than the pie plate.

### **Preheat oven to 425 degrees Fahrenheit. Position rack at center of oven.**

6. Flip dough over, roll pin over once, and carefully, steadily lift paper off circle of dough. Turn dough over again and carefully place in pie plate. Peel off paper gently. Pinch the edges of the dough to make a solid, even edge.

7. Sprinkle the bottom of the crust with a teaspoon of flour. Spoon the peach mixture smoothly into the bottom crust. Add tiny pieces of butter evenly over the filling. The butter melts into the pie and melds with the flour or other binder to help thicken the filling. Butter is also a main flavor in pie—especially in the crust.

8. Repeat above (#5) with the other piece of dough and place it on top of the pie filling. Again, carefully peel off the paper and by working quickly and gently with your fingers, center the dough over the filling and butter. Don't stretch the dough. Leave the excess hanging, patch holes, torn "corners" (if necessary) with extra dough if needed, smoothing with a few drops of water. Trim dough so that you have about one inch of overhang. Pinch bottom and top edges of dough together. Crimp with fingers or use tines of dinner fork to press edges together as desired. With a small sharp knife, cut several slits at equal intervals into the top crust to vent the pie—a decorative pattern is fun here: P for Peach Pie, T for Tom (if it's Tom's birthday), outline of a cherry for Cherry Pie, etc. I've done a P here, plus extra arrows

Brush the top crust lightly with the beaten egg mixture and sprinkle with the granulated sugar.

*BAKER'S NOTE (Easier rolling): You can also roll out the dough while it's soft before it's refrigerated. Put each piece in a pie plate (or one in the plate and one on a sheetpan), wrap with plastic, and refrigerate for 20-30 minutes. You can also wrap each in a big sheet of plastic wrap and refrigerate up to overnight—which might mean you'll need to let it warm up a few minutes on the counter before filling and crimping so it doesn't crack. You can also freeze this dough, well-wrapped—for up to 2 months.*

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**BAKE THE PIE AND SERVE:**

9. Place the filled pie on a baking sheet and put the baking sheet on the center rack of the preheated oven (425F). Bake 15 minutes.

10. Lower temperature to 350 degrees F. Bake perhaps another 40 minutes OR until pie is bubbling through slits and crust is golden brown. Check after 20 minutes and cover loosely with foil if the pie is browning too quickly. It is hard to over bake this pie...it should look as golden or brown and bubbly as you'd like it to look.

11. Remove from oven to cooling rack and cool nearly completely—at least two hours— before cutting or you'll have a weeping mess.

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**STORAGE:** Store a fruit pie in cool weather 2-3 days, well-wrapped, on the counter. Refrigerate, wrapped, in hot or humid weather after cooling. Pie keeps well-wrapped in the refrigerator 4-5 days. Freeze, well and tightly wrapped, 6-8 months. To thaw: remove from freezer, let sit several hours wrapped before unwrapping and cutting to serve.

*\*Extra dough can be cut into strips, fried in a little hot oil in a small skillet, removed to a plate and sprinkled with lots of cinnamon sugar for Pie Dough Cookies.*