

1ST PLACE WINNER RECIPE CONTEST
Valerie Puntillo

Fresh Peach Pie

Mom Puntillo's Pie Crust:

- 2 Cups All-Purpose Flour
- 1 Cup Solid Crisco Shortening
- ¼ Tsp. Salt
- 5 Tbsp. Cold Water

Pie Ingredients:

- 1 ¼ Cups Sugar
- 1 Pkg. (8 oz) Cream Cheese, at room temp.
- ¾ Cup Orange Juice
- 6 ½ Cups McLeod Farms Peaches, peeled & sliced
- ¼ Cup Cornstarch
- ¼ Cup Lemon Juice
- Dash of Peach Liqueur (Optional)

Prepare Crust:

Combine flour, Crisco and salt with a pastry blender. Then add 5 Tbsp. of cold water, blend well; roll dough mixture out onto a floured surface; spread dough evenly over pie pan, pierce the sides and bottom of crust with a fork; bake crust at 375 degrees until golden brown (approximately 15 to 20 minutes); let crust cool on a rack.

Pie Filling:

In a bowl, mix cream cheese and ½ cup sugar until smooth. Spread cream cheese mixture evenly over bottom of cooled pastry.

In a blender or food processor, blend 1 cup of sliced peaches, remaining ¾ cup sugar, orange juice and cornstarch until smooth. Pour into a 3 to 4 quart saucepan; stir over medium heat until mixture boils and thickens (about 4 minutes). Remove from heat and stir in lemon juice and a dash of peach liqueur (optional).

Add remaining 5 ½ cups peaches to hot peach glaze and mix to coat slices. Let cool about 25 minutes, then pour pie filling over cream cheese mixture.

Chill uncovered, until firm enough to cut, at least 3 hours; then serve. Enjoy!