

Fried Peach Pies

Ingredients

2 cups fresh peaches, diced and mashed
¾ cup granulated sugar
¼ cup cornstarch
2 (15-oz.) packages refrigerated pie crusts
Vegetable oil
Powdered sugar

Instructions

1. Bring first 3 ingredients to a boil in a saucepan over medium heat. Cook stirring constantly, 1 minute or until thickened. Let cool completely (about 20 minutes).
2. Unroll 1 piecrust on a lightly floured surface. Roll into a 13 x 12-inch rectangle. Cut into 9 circles with a 3 ½ inch round cutter. Moisten edges with water. Spoon 2 teaspoons peach mixture into the center of each circle; fold piecrust over filling; pressing edges with a fork to seal. Repeat procedure with remaining piecrusts and peach mixture.
3. Place pies in a single layer on baking sheets. Freeze 1 to 8 hours. (This prevents the crusts from disintegrating in the hot oil.)
4. Pour oil to a depth of 1 inch into a large heavy skillet; heat to 350°F. Fry pies, in batches, 1 minute on each side or until golden. Drain on paper towels; sprinkle with powdered sugar. Garnish if desired.