

Fresh Southern Peach Pie

Ingredients:

- 1 (15 oz) package of refrigerated pie crust, divided
- 5 cups peeled, sliced fresh peaches
- 1 ½ tsp lemon juice
- ½ cup granulated sugar
- ½ cup firmly packed brown sugar
- ¼ cup all purpose flour
- ½ tsp ground cinnamon
- ¼ tsp salt
- 2 tbsp butter, cut into small pieces

Directions:

1. Preheat oven to 425 degrees. Fit 1 piecrust into a 9 inch pie plate according to package directions.
2. Place peaches in a medium bowl; sprinkle with lemon juice, tossing gently. Combine granulated sugar and next four (4) ingredients; sprinkle over peaches. Toss gently to coat.
3. Spoon filling into piecrust, and dot with butter. Top with remaining pie crust; fold edges under and crimp. Cut several slits in top for steam to escape.
4. Bake at 425 degrees for 15 minutes; shield edges with aluminum foil to prevent excessive browning. Bake for 25 to 30 minutes or until golden brown. Let cool on a wire rack for 1 hour.

Recipe Courtesy of McLeod Farms, www.macspride.com