

# Peach Pie

By Sarah Deller

## FOR VANILLA SUGAR:

1 Vanilla Bean  
½ cup + 2 TBSP sugar

## CRUST:

2 ¾ cups flour + extra for rolling  
1 TBSP vanilla sugar (inclusive above)  
½ tsp. kosher salt  
1/3 cup vegetable shortening, cold  
10 TBSP. unsalted butter, cold  
6-8 TBSP water, cold

## FILLING:

4 cups Yellow Peaches, peeled & sliced  
2 cups White Peaches, peeled & sliced  
1 TBSP lemon juice  
½ cup vanilla sugar (inclusive above)  
¼ cup packed light brown sugar  
3 TBSP cornstarch  
1 TBSP tapioca (Ground)  
¼ tsp. salt  
2 TBSP unsalted butter

## FOR TOPPING:

1 TBSP heavy cream  
1 TBSP vanilla sugar (inclusive above)  
2 TBSP coarse sugar

### **Make Vanilla Sugar:**

In Food Processor, add ½ cup + 2 TBSP sugar. Scrape out vanilla bean into the sugar. Process until combined.

### **Make Pie Crust:**

In Food Processor, combine flour, vanilla sugar, & salt. Add shortening & butter. Mix just until combined. Add cold water thru feed while running. Careful not to over-mix. Remove & divide dough into two disks & wrap in plastic. Refrigerate at least 45 minutes before using.

**Make the filling:**

Add lemon juice to bowl. Add peaches to bowl as you are slicing. In 2<sup>nd</sup> smaller bowl, combine both sugars, cornstarch, tapioca, & salt. Add sugar mixture to peaches & gently stir to combine.

**Assemble Pie:**

Place a Foil-lined Baking Sheet in the lower rack of the oven to warm.

Pre-heat Oven to 400\*

Roll out 1 dough round on floured surface until large enough for pie plate & put dough in dish, trimming any excess.

Roll out 2<sup>nd</sup> dough & use cookie cutter to carefully cut-out a shape or shapes as vent holes.

Pour filling into pie crust.

Cut the 2 TBSP butter into little dabs & place on top of pie filling.

Carefully apply top crust on top of pie.

Trim any overhang.

Pinch edges together.

Brush pie w/ heavy cream.

Sprinkle w/ vanilla sugar first, then coarse sugar.

Bake pie on pre-heated Baking Sheet for 60 minutes, tenting pie crust w/ foil if getting too brown the last 20-30 minutes or so.

Let pie cool at least 3 hours before slicing.