

Shortbread Peach Pie Recipe

By Sheila Retkwa

Shortbread Crust:

- 1 cup salted butter, softened
- 2 ¼ cups all purpose flour
- ½ cup confectioners sugar
- 2 tsp vanilla extract
- 2 tsp almond extract
- Sugar (for dusting)

Preheat oven to 350°. Mix together butter, extract, flour, and confectioners sugar. Divide the dough. Press ⅔ of the dough into the bottom of a 9 inch pie plate. Bake for approximately 25 minutes or until lightly golden brown. With remaining dough, roll thin and use whatever shape you would like as a cutter, I use leaves. Bake these for 15-20 minutes.

Filling:

- 7 cups yellow peaches
- ¾ cup of white sugar
- ¼ cup of light brown sugar
- 2 tbsp water
- 1 ½ tbsp lemon juice
- 1 tbsp lemon zest
- Pinch of salt
- ¼ cup corn starch
- 1 tbsp vanilla

In 5 quart sauce pan, on medium heat, add peaches, white sugar, and brown sugar, then add lemon zest, lemon juice, and a pinch of salt. Combine the water with corn starch in a separate bowl making it smooth, no lumps, and then add to peach mixture. Add 1 tbsp vanilla. Cook on medium heat for approximately 20 minutes or until most of the peaches have softened. Pour into prepared pie crust. Add pie crust leaves for topping. Return to oven for 10 minutes.

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- corn starch
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Crust and Topping:

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- all purpose flour
- confectioners sugar
- vanilla extract
- almond extract
- sugar (for dusting)