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)
½ 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 2nd 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 2nd 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.