

# SPICED PEACH PIE

*(OVERNIGHT RECIPE)*

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## Ingredients

### **Basic Pie Dough:**

1 Cup Flour

½ teaspoon Salt

6 Tablespoons Butter,  
cold and cubed

2 Tablespoons Water

1 Tablespoon White  
Vinegar

### **For filling:**

8 Cups diced Peaches,  
peeled and pit removed

1 teaspoon grated  
Nutmeg

1 teaspoon ground  
Cinnamon

¼ teaspoon ground  
Clove

¼ Cup Flour

¼ Cup Sugar

¼ Cup Brown Sugar

Pinch of Salt

## Directions

### **For Pie Dough:**

Add flour & salt in a food processor and pulse to combine. Add butter and process until resembling breadcrumbs. Pour in vinegar and water and pulse to combine. Mixture will still resemble crumbs but will come together in the next step. Lightly flour a mixing bowl and your hands and turn mixture out into the bowl. Use your hands to knead it all together into a ball and knead for just a minute to distribute evenly. Shape into a flat disc about 5 inches across and wrap with plastic. Place in refrigerator for at least 2 hours or overnight before using.

### **For Filling:**

In a large mixing bowl use a whisk to combine flour, sugars, salt and spices, then add peaches & their juices. Use a large spoon to fold all ingredients together.

### **To assemble:**

Preheat oven to 375F.

Lightly flour a rolling pin and work surface and roll out dough into a roughly 12-inch round disc about 1/8 inch thin. Roll the dough over the pin and then lay out into a 9-inch pie dish.

Use your fingers to push the dough into place and then make a decorative edge (or you can gently press a fork into the edge).

Use a fork to prick the pie dough about 30 times to allow steam to escape and keep the crust crisp. Pour in the peach filling and place in oven for 55-65 minutes. Look for bubbling edges and a golden-brown crust when pie has baked through.

Cool to room temperature before serving with fresh whipped cream or ice cream.