Peach Pie

Amount 1 pie
Time 1 hour

Ingredients

- 9-inch pie crust
- 5 cups sliced peaches
- 1 cup sugar
- 1/3 to 1/2 cup all-purpose flour
- 1/4 to 1/2 tsp cinnamon
- 2 tbsp butter
- 2 tbsp sugar

Steps

1. Preheat oven to 425 degrees F.
2. Stir together flour, 1 cup sugar, and cinnamon and set aside.
3. Wash, peel, and slice fresh peaches.
4. Mix together peaches with the combined dry ingredients.
5. Turn into pastry-lined pie pan and dot with butter.
6. Cover with top crust, cut slits in it, seal the edges.
7. Sprinkle top with 2 tablespoons of sugar.
8. Cover the edges with foil to prevent over browning; remove foil for the last 15 minutes of baking.
9. Bake 35 to 45 minutes or until crust is brown and juice begins to bubble through the slits in the crust.

Notes

Can be frozen and reheated.