



Category (Pies)

Julie's Fresh Peach Pie

Submitted by (Aundrea Carlson)

<p><u>Recipe</u></p> <p>1 baked pie crust 6-8 fresh peaches, pitted, peeled, sliced 2 T. sugar 1 T. lemon juice 1 8 oz. tub Cool Whip or your own whipped cream</p> <p>Puree about half the peaches in a blender to make one cup. Pour one tablespoon lemon juice and 2 T. sugar over the remaining sliced peaches. Set aside in a bowl.</p> <p>Glaze: 2/3 c. sugar 1 T. butter Pinch of salt 3 T. cornstarch 1/2 c. water 1 c. peach puree</p> <p>In a saucepan mix the sugar, salt, and cornstarch. Add the butter, water, and peach puree. Stir and cook over medium heat. Bring to a boil. Reduce heat and cook about 2 minutes more until thickened. Remove from heat and cool a few minutes. Fold in the sliced peaches. Pour into baked pie crust. Cool about 3 hours in a refrigerator. Serve with dollop of whipped cream. Yum!</p>	<p><u>Grocery List</u></p> <p>1 Pie crust 6-8 fresh peaches 1 8 oz. tub Cool Whip or ingredients for your own whipped cream Lemon juice Butter Cornstarch</p>
<p><u>Side dish</u></p>	<p><u>Tips/Helpful hints</u></p> <p>This is my Mom's original recipe that she wrote up and sent me after I asked for it so I could make it for my birthday this year. The glaze makes it extra good. Delish!</p>