

Peach Melba Pie

Serves 6 to 8

Ingredients

- 2 2/3 cups all-purpose flour
- 2 teaspoons salt
- 1 cup Crisco shortening
- 6 - 8 tablespoons cold water
- 2 cans sliced peaches in light syrup
- 1 1/2 cups raspberries
- 1/4 cup granulated sugar
- 1/4 cup tapioca
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 teaspoon ginger
- 3 Tablespoons butter
- 1 tablespoon milk
- 1 teaspoon sugar



Procedure:

1. In a large bowl, stir together flour and salt. Using a pastry blender, blend in shortening until mixture resembles very coarse crumbs. Sprinkle with water and stir until dough forms a ball. Cut dough in half, wrap each ball in plastic wrap, and set aside in refrigerator for 30 minutes.
2. In a medium mixing bowl, gently stir together peach slices, granulated sugar, tapioca, cinnamon, nutmeg, cloves, and ginger. Fold in raspberries and set aside for 30 minutes.
3. After 30 minutes, preheat oven to 375°F.
4. On a lightly floured cutting board or counter, roll one dough half out into an 11-inch circle. Transfer dough to a 10-inch deep-dish pie pan.
5. Transfer the filling to the pie shell. Dot the top with small pieces of the butter.
6. On a lightly floured cutting board or counter, roll the second dough half out into an 11-inch circle. Transfer dough to the top of the filling.
7. Trim the edges of crust, roll under, and crimp as desired to seal. Cut several small slits in top crust to allow steam to escape.
8. Using a pastry brush, brush top crust with milk, then sprinkle with sugar.
9. Bake 60-70 minutes, or until crust is nicely browned and fruit is bubbling. Cool pie to room temperature before serving.

Recipe was modified from original source: Chef Mariajanel

<http://www.food.com/recipe/peach-melba-pie-383050>