

Summertime Peach Pie
Patricia Votava, Denver, CO

Servings: 8

Ingredients:

1/3 cup white sugar
1/2 cup brown sugar
2 tbsp. all purpose flour
6 cups fresh peaches, blanched, peeled and sliced
1 9-inch pie shell unbaked (homemade or store bought)
3/4 cup all purpose flour
3/4 cup brown sugar
1/2 tsp. ground ginger
1/4 butter

Instructions:

Preheat oven to 400°F. In a large mixing bowl, mix 1/3 cup white sugar, 1/2 cup brown sugar and 2 tbsp. flour with the peaches. Fill the pie shell with peach mixture. In a medium-sized bowl, mix together 3/4 cup flour, 3/4 cup brown sugar and ground ginger. Next, add butter and blend until mixture breaks into crumbs. Sprinkle crumb mixture thickly over the peaches in the shell. Pat down with palm of your hand to get crumbs to hold onto fruit. Place the pie onto a baking sheet and bake for about 45 minutes or until browned and bubbly. Cool on rack and serve at room temperature. Good with fresh whipped cream or ice cream.

Wine Pairing:

Fume Blanc from Garfield Estates