

## THE WILLIAMS' SISTERS DEEP DISH PEACH PIE

SOURCE: SAVEUR

*Elizabeth Williams made this pie with her daughters in the '30s, using peaches from the orchard behind their house.*

### INGREDIENTS:

#### FOR THE CRUST:

4 C flour

1/2 tsp salt

1/2 lb cold butter, cut into small pieces

1 C cold vegetable shortening, cut into small pieces

#### FOR THE FILLING:

10 C sliced fresh peaches

1 C sugar

Juice of 1 lemon

1/4 C flour

1 tsp ground cinnamon

1/4 tsp ground nutmeg

1. For the crust: Sift flour & salt together into large mixing bowl. Use pastry cutter or 2 knives to work butter & shortening into flour till it resembles coarse meal. Sprinkle in up to 8 TBS ice water, stirring dough with a fork till it just begins to hold together. Using your hands, press dough firmly into a rough ball. Give the dough several quick kneads with heel of hand to form a smooth dough, then shape into a ball. Divide ball in half, dust each with flour & wrap in plastic. Refrigerate 1 hour.
2. For the filling: Gently mix peaches, sugar, lemon juice, flour, cinnamon & nutmeg together in large bowl - set aside.
3. Preheat oven to 375° F. Between 2 large pieces of wax paper, roll out 1 chilled dough ball into a 12x15" rectangle. Remove paper & ease pastry into 9x12" baking pan, then fill pastry with peaches & any accumulated juices.
4. Between 2 new large pieces of wax paper, roll out second chilled dough ball into a 10x13" rectangle, then remove paper & carefully place dough on top of peaches. Fold edge under, then crimp with a fork. Make several slits with a sharp knife down the center of the top crust to allow steam to escape during baking. Bake till pie is golden brown & bubbling (about 85 minutes).

Serves: 8-10