

Peach Pie

By Elizabeth Ainslie, 2025 Pie Baking Champion!

(Inspired by Canadian Living's traditional recipe)

Ingredients:

1 recipe Perfect Processor Pie Pastry
5 cups sliced pitted firm ripe peaches
3/4 cups granulated sugar
1/4 cup all-purpose flour
1 tablespoon lemon juice

Method:

1. Filling: In large bowl, combine peaches, sugar, flour and lemon juice; set aside.
2. On lightly floured surface, roll out half of the pastry to generous 1/8-inch (3 mm) thickness; fit into 9-inch (23 cm) pie plate. Trim to leave 3/4-inch (2 cm) overhang. Scrape in filling.
3. Roll out remaining pastry. Moisten edge of bottom crust. Cover with top crust; a lattice top looks good. Trim and flute the edge. Brush top with milk, then sprinkle lightly with granulated or turbinado sugar.
4. Bake on baking sheet in bottom third of 425F oven for 15 minutes. Reduce heat to 350F; bake for 35 to 45 minutes longer or until the fruit is tender, filling is thickened and pastry is golden. Let cool on rack.

Perfect Processor Pie Pastry

Ingredients:

3 cups all-purpose flour
1 teaspoon salt
1/2 cup cold butter, cubed
1/2 cup cold vegetable shortening, cubed
1 egg
2 teaspoons vinegar
ice water

Method:

1. In food processor fitted with metal blade, blend flour with salt. Using on/off motion, cut in butter and lard until mixture resembles fine crumbs with a few larger pieces.
2. In liquid measure, beat egg until foamy; add vinegar and enough ice water to make 2/3 cup (150 mL). With motor running, add egg mixture all at once; process just until dough starts to clump together. Do not let it form ball. Remove and press together into 2 discs.
3. Wrap in plastic wrap and refrigerate for at least 30 minutes or until chilled.