

Below you'll find the recipe for the winning pie that I submitted to the 4<sup>th</sup> Annual Pie Baking Contest at Rock the Block!

Thanks for the opportunity to compete in your contest and for the lovely apron!

Paul Radford  
Pie Baking Champion 2016

### **Peach Raspberry Pie**

#### *Crust*

2 1/2 cups (12 1/2 ounces) unbleached all-purpose flour  
1 teaspoon table salt  
2 tablespoons sugar  
3/4 cup cold unsalted butter, cut into 1/4-inch slices  
1/2 cup cold vegetable shortening, cut into 4 pieces  
1/4 cup cold vodka  
1/4 cup cold water

#### *Filling*

8 Medium/Large peaches  
1 Pint Fresh Raspberries  
1/2 cup brown sugar (preferably demerara)  
1/2 cup white sugar

#### *Egg Wash*

1 large egg  
1 tablespoon water

#### Instructions

Preheat oven to 395 degrees and then prepare crust and filling

#### *Crust*

1. Process 1 1/2 cups flour, salt, and sugar in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogeneous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

2. Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.

#### *Filling*

1. Skin peaches and dice them into small pieces.

2. Place the peaches in a large bowl. Add raspberries, brown sugar and white sugar. Stir until the raspberries break down and the flour and sugar are well mixed.

### *Pie Assembly*

Roll the first dough ball and place it in a nine inch pie pan. Roll the second dough ball and set it aside. Spoon the filling into the pie crust.

Take the egg wash brush on the outside rim of the pie crust. Once this is complete, cover the pie crust and filling with the second piece of rolled dough. Pinch the bottom and top of the pie together using your fingers. Brush the top of the pie with the remaining egg wash.

Place the pie in the preheated oven (395 degree) and bake for fifteen minutes. Remove the pie from the oven and place a sheet of aluminium foil over the top. Place the pie back in the oven, lower the temperature to 375 degree and bake for approximately forty-five minutes.