

## DEEP DISH PEACH PIE

1/2 cup sugar

3 Tablespoons all purpose flour

1/2 teaspoon cinnamon

1/4 teaspoon almond extract

Pinch of salt

6 cups peeled, pitted, sliced fresh peaches

2 pre-made refrigerated rolled pie crust dough (Pillsbury or store brand)

1. Preheat oven to 375 degrees

2. Par-boil fresh peaches for 5 minutes, then dunk in ice water. The peeling will slip off the flesh. Slice peaches and combine with sugar, flour, cinnamon, almond extract, and salt in a mixing bowl.

3. Place pastry in the provided deep dish tin, pour the peach mixture into the pastry, top with 2nd pastry. Seal and flute the edges, cut slits in the pastry top. Brush with egg and water mixture (1 egg plus 1 Tablespoon water).

4. Bake at 375 degrees for 50 to 60 minutes, until crust is golden brown, and filling is bubbly.

Let cool completely before placing pie in the provided pie box.

Bring the pies to St. Paul's Founder's Hall on July 24, between 10:00 am and 1:00 pm.

### Tips

1. Let pre-rolled dough come to room temperature 30 minutes before rolling out on floured board. It will crack if it is too cold.
2. Roll out about 1-2 inches larger so it will fit large tin.

## FARMER'S FUDGE PIE

1/2 cup butter

2 oz. unsweet chocolate squares

2 eggs

1 1/4 cup white sugar

1/4 cup milk

1 teaspoon vanilla

Pastry for unbaked pie

1. Preheat oven to 350 degrees.
2. Combine butter and chocolate squares in microwave, stirring every 20 seconds (or melt in double boiler). Set aside.
3. In another bowl, beat eggs, sugar, milk and vanilla at medium speed until mixed well. Add melted chocolate and butter mixture into egg mixture slowly, careful not to cook eggs. Mix well. Pour mixture into unbaked, pastry-lined, pie tin.
4. Bake at 350 degrees for 35 to 40 minutes, until top of pie crackles. Remove cooked pie from oven.

Let cool completely before placing pie in the provided pie box.

Bring the pies to St. Paul's Founder's Hall on July 24, between 10:00 am and 1:00 pm.

### Tips:

1. Let pre-rolled dough come to room temperature 30 minutes before rolling out on floured board. It will crack if it is too cold. Roll out dough large enough to crimp edges (2 inches extra).
2. Bend edge of tin flat for easier crimping.
3. Brush crust edge with water egg mixture before baking.