



2019 Illinois State Fair
Award-Winning
PEACH RASPBERRY PIE



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Crust

2½ cups flour
2 tbsp sugar
¾ tsp salt
¾ cup Butter Crisco®
¼ cup unsalted butter
6-7 tbsp ice cold water

Filling

6 cups peeled,
sliced peaches
¼ tsp almond extract
1 tbsp fresh lemon juice
6 oz. fresh raspberries
¾ cup granulated sugar
¼ cup cornstarch
⅛ tsp cinnamon
¼ tsp ground nutmeg
1 large egg
1 tbsp milk
2-3 tbsp sugar

In a bowl mix the dry ingredients; add half of the Butter Crisco® and mix gently with a pastry blender and then add half of the butter and mix gently. Then add the remaining Butter Crisco® and mix with pastry blender, and then do the same with the remaining butter, continuing to gently mix until the product forms into crumbles. Sprinkle the water 1 teaspoon at a time over the pastry until it holds together. Mix with a rubber spatula just until it forms a ball. (The water required depends on the humidity and air temperature.) Divide the dough in half and wrap in plastic wrap and chill for 30-60 minutes. Roll out each pastry on a floured surface. Place first pastry into a 9" pie plate and add fruit as directed.

Preheat oven to 425°. Peel and slice 6 cups of peaches and place into a large bowl. Sprinkle with almond extract and lemon juice. In a small mixing bowl whisk together the sugar, cornstarch, cinnamon and nutmeg. Pour over the peaches and toss gently to mix. Layer half of the peaches in the prepared pie pastry. Spread half of the raspberries over the peaches. Add the remaining peaches and top with the remaining raspberries. Set pie aside. Roll out remaining pie pastry and cut into strips for the lattice top and place on top of the pie in a lattice form. Dampen the edges of the crust with water and fold up the overhang. Press to seal. Crimp the edges into a decorative pattern. Whisk together the egg and milk and lightly brush the mixture over the pie and sprinkle with sugar. Bake at 425° for 15 minutes, reduce the heat to 400° and continue baking for about 45 more minutes or until brown. Pie can be covered with foil to prevent over browning.

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