

FRESH PEACH PIE RECIPE

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Follow our easy, step-by-step, instructions to learn how to make this Peach Pie with fresh peaches. Double crust made from scratch as well.



Old fashioned Fresh Peach Pie, made with fresh peaches and a top and bottom homemade crust.

I might have had a rough time trying to make this pie to post here on Taste of Southern.

A long bout with Vertigo has kept me home bound for some time now, and I wasn't able to go shopping for fresh peaches on my own as I've done in past years. This year, I've had to resort to online ordering and home delivery.

While I think it's pretty cool that I can order groceries on the Internet and get them delivered to my door in less than two hours, doing so sometimes presents some problems. My first batch of seven peaches that I ordered all turned out bad. It wasn't the delivery services problem, I think the store had kept them on cold storage and it hurt them.

Thankfully, I was able to report the problem and got my money back. For the 2019 record, I bought 7 peaches and paid \$9.42 for them. A bit pricey in my opinion.

So, I ordered again and got some better peaches this time around. All is good it seems. Smile.

In my younger years, Mama always made her own crusts and used fresh peaches to make her pies. I wanted to do the same. It's really pretty easy and simple to make your own pie dough. Check out my [Basic Pie Crust](#) recipe and double it because you're going to need one crust for the bottom and one for the top. But, you can use the ready-made pie dough sheets available at the grocery store if you prefer. Just try to use fresh peaches if you can find them.

Ready to give our Old Fashioned Fresh Peach Pie a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Fresh Peach Pie Recipe – You'll need these ingredients.

I'm using homemade pie crusts following our [Basic Pie Crust recipe](#) here on Taste of Southern. I did double the recipe because I needed a top and bottom crust. If you prefer, feel free to use the ready-made sheets of pie crust dough available at your favorite grocery store.

Prepare your peaches.

Rinse fresh peaches under cool running water, then peel to remove the skin. Slice into wedges and place in a mixing bowl. Add about two Tablespoons of Lemon Juice to the peaches and toss them gently to coat them with the Lemon Juice. This will help keep them from turning brown while you prepare your crusts and the other ingredients. Set them aside for now.

Place the flour in a separate mixing bowl or container.

Add the sugar.

Add the Cinnamon.

Add the salt.

Stir well until fully combined.

Generously butter your pie plate.

Prepare your bottom pie crust. Roll it out large enough to cover the pie plate with some extra hanging over the sides.

Carefully drape the dough over your buttered pie plate. Trim away most of the excess dough, leaving about a 1/2 inch lip hanging over the edge of the pie plate.

I like to sprinkle a little sugar and a little flour in the bottom of the dish before I add the peaches. It helps keep the bottom from getting soggy from all the peach juice while it bakes.

Drain most of the juice from your peaches, then sprinkle the sugar mixture over the top.

Add the Almond Extract.

Grab a large spoon and gently fold the peaches and sugar together until the sugar dissolves. Be sure to coat all the slices with the juice.

Use a slotted spoon to lift the peaches out of the bowl and spread them in the pie crust. Try not to fill the crust with a lot of juice. The peaches will produce more juice as they cook.

Fill the dish, but don't get carried away. I didn't use all of the peaches I had prepared even though they do shrink down as they cook. Spread them out evenly around the plate.

ADD THE SLICES OF BUTTER TO THE TOP OF THE PEACHES.

be sure you place slices of the butter all over the top of the peaches.

Carefully place the top crust of dough over the peaches in the pie plate.

Trim away excess dough, again leaving about a 1/2 inch overhang around the edge of the plate.

Once the edge is trimmed, I used my finger and pressed the top and bottom edges together, working around the outer edge of the fruit in the pie plate. Press gently so that you don't tear the dough.

Then, I took the back of a fork and crimped the edges together even more. I did this just inside the edges of the plate and around the outside of the fruit beneath the top crust. This will help seal the edges together so it doesn't overflow while it's baking in the oven.

Decorate the edges to your preference. Once you're satisfied with the edges, take a sharp knife and cut about 4 slits in the center of the top crust and about 4 slits around the outer edge of the crust to vent the steam from inside while it's baking.

Some folks prefer to brush the top with an egg wash. I didn't do that. Basically, you just beat one egg in a small bowl and then brush a thin layer of egg all over the top. It helps to add color to the top as the pie bakes and seal the dough. Just a matter of preference. Your choice.

Place the pie on a baking sheet in case of spills, then place it in a oven pre-heated to 375°F.

Let the pie bake for 30-40 minutes until it's bubbly hot and the top has browned.

I let my pie bake for about 20 minutes, then I placed a pie shield over the edges of the pie to keep them from burning. You can use small strips of aluminum foil to gently cover the edges if you don't have a pie shield.

Ovens vary, so keep a close eye on the pie as it bakes.

Remove the pie from the oven when it's done and place it on a wire rack to cool.

As you can see, the edges got a bit brown. The pie shield I had wasn't quite big enough to fully cover the edges. I should have checked this prior to placing the pie in the oven, but I might have forgot.

The pie stayed sealed tight all around the edges but it did lose some of its decorative edge. I haven't baked enough pies to master the edge yet. I keep trying though. Smile.

Enjoy!

As you can see, the pie wasn't watery at all. I had plenty of juice and the bottom crust wasn't soggy. I was right proud of my effort if I must say so myself. And I just did. Smile.