



Old Fashioned Peach Pie *(adapted from Purity Cookbook)*

7 large peaches, skin removed
Juice of 1 lemon
1 teaspoon vanilla
3/4 cup light brown sugar
1/3 cup cornstarch
1 teaspoon cinnamon
1/4 teaspoon fresh ground nutmeg
1/4 teaspoon salt

Pastry for a double crust pie
1 tablespoon butter
1 tablespoon heavy cream
Granulated sugar

Preheat oven to 400. Cut peaches into wedges and place into a large bowl. Add lemon juice and vanilla and toss to coat. In a small bowl combine brown sugar, cornstarch, cinnamon, nutmeg and salt. Pour over peaches and toss to combine. Line a 9 inch pie plate with pastry. Add prepared peaches, top with butter and finish with top crust. Seal edges well and flute. Brush crust with heavy cream and sprinkle with sugar. Place on a rack over a large baking sheet. Bake for 20 minutes, then lower heat to 350 and bake for addition 45 minutes or until juices run clear. Cool before slicing.