

Bourbon Peach Pie

This is my adaption from a recipe on the Feast & Fable blog. View the original recipe here: <https://www.feastandfableblog.com/blog/bourbon-peach-pie>

Pie Crust:

I use store-bought dough. If you prefer home-made, use your favorite pie-dough recipe and make enough for a two-crust pie.

Filling Ingredients:

2 lbs peaches, peeled and sliced into thin, even segments

¼ C bourbon

1 tsp lemon juice

2 tsp lemon zest

½ tsp cinnamon

Pinch nutmeg

¼ tsp salt

¾ C brown sugar

3 Tbsp cornstarch

Instructions:

Preheat the oven to 400°F.

Prepare the filling:

Mix peaches, bourbon, lemon juice, and lemon zest in a large mixing bowl. In a separate bowl, mix remaining ingredients thoroughly and add to the peach mixture. Set aside.

Blind bake the crust:

Roll out the dough for the bottom into a 9" pie pan. Prick dough with fork. Line with parchment paper and fill with pie weights, bake 10 minutes or until crust has slight color. Remove from oven, remove weights and parchment pie. Let cool 15 minutes.

Assemble the pie:

Add peach mixture to the blind-baked crust. Mound slightly in center. Cover with top crust. (This can be a regular crust with slits for steam to escape, or can be a lattice or cut-out crust.) Brush crust with egg-white wash or milk.

Bake the pie:

Bake pie for 20 minutes at 400°F, then decrease oven temperature to 375° and bake for another 30-35 minutes, until crust is golden brown and filling is bubbling. (If edges of crust start to get dark before baking is completed, cover them with foil or pie crust shields for the remainder of the baking time.) Remove from oven and cool for half an hour before cutting.