

Marie Saba

from my kitchen to yours

Peach & Blueberry Pie

Serves 8

Ingredients:

- 3 cups sliced fresh peaches (about 5 large peaches)
- 2 cups fresh blueberries
- 1 teaspoon fresh lemon juice
- 3/4 cup sugar
- 1/4 cup flour or 3 Tablespoons cornstarch
- 1/2 teaspoon salt
- 2 pie crusts
- 2 Tablespoons butter, cut into cubes



For serving: whipped cream or vanilla ice cream

Instructions:

1. Preheat oven to 425 degrees F.
2. Place peaches, blueberries and lemon juice in a large bowl. In a small bowl, mix together sugar, flour (or cornstarch) and salt until the mixture is well blended and without lumps. Pour the dry mixture over the fruit and toss to coat. Let the fruit sit in the bowl while you prepare the crust.
3. Roll out one crust into a 12-inch round and place it into a 9- or 10-inch pie plate. Press the bottom and sides of the crust gently so that it fits snugly in the plate, with an inch or so hanging over the top edge. Roll out second crust.
4. Pour the fruit mixture into the bottom crust. Scatter small cubes of butter on top of the fruit. Top with second crust in lattice patten, or as a whole piece with slits cut for steam to escape. Seal the edges of the crust and create and decorative edge.
5. Set pie on a baking sheet lined with parchment paper. Bake pie for 15 minutes at 425 degrees F. Reduce heat to 375 and bake for 40-50 minutes, or until crust is golden brown and filling is bubbly. Let cool for at least 1 hour before serving. Serve with sweetened whipped cream or vanilla ice cream.

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