



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

RASPBERRY PEACH PIE

PASTRY

Makes enough pastry for 3 - 9" pies
Preheat oven 425°F

5 cups all – purpose flour
½ teaspoon baking powder
1 teaspoon salt
2 tablespoons brown sugar
1 lb lard, room temperature
1 egg
1 tablespoon white vinegar
Ice water

FILLING:

Makes enough filling for 1 deep dish 10" pie

1 quart fresh raspberries
6 ripe peaches, unpeeled and sliced
1 cup sugar mixed with 3 tablespoons of cornstarch

GLAZE:

1 egg mixed with 1 tablespoon cream

THE STEPS:

- Place flour, baking powder, brown sugar and salt in a large mixing bowl and stir well.
- Cut lard into the flour with a pastry blender until it resembles coarse meal.
- Beat egg in the bottom of a one-cup measure.
- Add vinegar then fill cup with ice water.
- Pour mixture over flour and combine with a fork until it forms a mass. ***At this point, I put on a pair of disposable rubber gloves and finish working the lard into the flour.***
- Place pastry on a floured surface and knead several times.
- Flour surface again and roll out one piece of dough to ¼" thickness. ***Add more flour if the pastry is sticking. Make sure that you are applying even pressure on your rolling-pin so that your pastry is able to bake evenly!***
- With a dry pastry brush, sweep off excess flour from the top of the pie dough.
- Starting at one end of pastry, roll up pastry on the rolling pin.
- Place rolling pin on pie plate and unroll on top of pie plate.
- Gently push pastry into pie plate.
- In a large mixing bowl, combine filling ingredients then pour into prepared pie crust.
- Repeat process for the pastry top.
- Once pastry is in place, crimp edges together and trim.
- Cut steam vents in the top crust then brush with egg glaze.
- Place pie in oven for 15 minutes then reduce oven temperature to 350°F
- Bake until crusts are golden brown and filling is bubbling, 55 to 70 minutes.
- Cool on a wire rack. Serve at room temperature or chilled.

THE LOVE: I use a little cold water brushed onto the edge of the bottom pie crust to act as a 'glue' for the top crust just before I crimp the pastry together.