

upclose & tasty

Peach Pie with Lemon and Thyme

Ingredients:

4-5 large peaches, pitted, peeled and cut into thick slices

1/4 cup sugar

Zest and juice from 1 lemon

1 tablespoon of fresh thyme

2 tablespoons flour

Optional: *I used premade pie crusts (2 per box), but I highly recommend making your own for an even fresher flavor.*

Preparation:

1. Preheat oven to 350 degrees F.

2. Roll out one roll of the pie crust and line the bottom of a deep pie dish. Refrigerate.

3. Toss peaches with sugar, lemon zest and juice, thyme and flour.

4. Transfer into the pie pan on top of the bottom crust.

5. Roll out the other half of the pie crust.

6. Make the top pie crust of your choice.

Note: *I made a lattice crust.*

7. Sprinkle with sugar.

8. Place a baking sheet on a lower rack beneath the pie pan to catch any juices that might boil over.

Note: *If you skip this step and the juice boils over, you will have to clean your oven to avoid filling your kitchen with smoke.*

9. Bake for 50 minutes to an hour or until the crust is golden and the juices are bubbling.

10. Let cool for about 15 minutes before serving.

Enjoy!