

# Kitty's Peach Pie



## Here's what you need:

### For Crust

- 2 cups flour
- ½ cup + 2 Tablespoons vegetable oil
- 6 Tablespoons ice water
- Butter

### For Filling

- 1 large bag of thawed frozen peaches or 6-8 fresh peaches
- (or any fruit of your choice)
- ½ cup sugar
- ½ cup brown sugar
- ¼ cup flour

## Here's what you do:

1. Mix oil and ice water (Must be ice water to make crust flaky) together in a bowl and whisk until mixed well. Add to flour. Mix together, but don't over mix. Dough should come together easily. Preheat oven to 425\*
2. In a separate bowl combine thawed or fresh fruit, sugar, brown sugar, and flour. If the mix looks too goopy add a little more flour.
3. Split pie dough in half and roll out two round pieces. Line pie pan with first piece, fill with fruit mix and place second dough piece on top. Pinch edges of dough together. Use a fork to make relief holes in top of dough for steam to escape while pie is baking. Add small bits of butter to the top of the crust.
4. Bake pie at 425\* for 15 minutes then lower oven temp to 350\* and bake for an additional 30-45 minutes. Pie should be golden brown on top. Place tinfoil tent over pie for the last 20 minutes to avoid burning the edges.

Enjoy!