

Butterscotch Peach Pie

Ingredients

- Pastry for a 2-crust, 9-inch pie
- 3 pounds fresh peaches, peeled and sliced (about 6 cups)
- 1/4 cup firmly packed brown sugar
- 2 Tbsp flour
- 2 tsp lemon juice
- 6 Tbsp melted butter or margarine
- 1/2 tsp nutmeg
- 1/4 tsp almond extract

Instructions

1. On a lightly floured board, roll out 2 circles of pastry. Fit one in the bottom of a 9-inch pie pan. Arrange peaches in pie shell.
2. In a small bowl, combine brown sugar, flour, lemon juice, melted butter, nutmeg, and almond extract. Sprinkle over peaches.
3. Top with remaining crust, crimp edges, and slash top for steam to escape.
4. Bake in a 450-degree oven for 15 minutes; reduce heat to 350 degrees and bake 35 to 40 minutes more, or until golden.
5. Serve warm or cold. Yields 6 to 8 servings.

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