Old-fashioned Peach Pie

Ingredients

- 1 recipe Plain Pastry
- 3/4 cup sugar
- 3 Tbsp enriched flour
- 1/4 tsp nutmeg or cinnamon
- 5 cups sliced peaches
- 2 Tbsp butter or margarine

Instructions

1. Combine sugar, flour, and spice.
2. Add to peaches; mix lightly.
3. Spread in 9-inch pastry-lined pie plate; dot with butter. (Sprinkle with extra nutmeg or cinnamon, if desired.)
4. Top with lattice crust; crimp edges.
5. Bake in hot oven (400°) 40 to 45 minutes or till done.
6. Serve warm with whipped cream or ice cream; or pass pitcher of cream.

Lattice Crust

1. Cut strips of dough 1/2 to 3/4 inch wide with pastry wheel or knife.
2. Lay lengthwise strips on top of filled pie at 1-inch intervals.
3. Fold back alternate strips to help you weave crosswise strips over and under, placing them on the diagonal.
4. Trim bottom crust and lattice strips even with outer rim; seal edges.
5. Dampen edge lightly with water and place extra strip over it, covering ends of lattice.
6. Seal, crimp edge.

Old-fashioned Peach Pie

It's perfect—just enough sugar and just enough spice—

¾ cup sugar
3 tablespoons enriched flour
¼ teaspoon nutmeg or cinnamon
5 cups sliced peaches

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1 recipe Plain Pastry

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2 tablespoons butter or margarine

Combine sugar, flour, and spice. Add to peaches; mix lightly. Spread in 9-inch pastry-lined pie-plate; dot with butter. (Sprinkle with extra nutmeg or cinnamon, if desired.) Top with lattice crust; crimp edges. Bake in hot oven (400°) 40 to 45 minutes or till done. Serve warm with whipped cream or ice cream; or pass pitcher of cream. **Lattice Crust:** Cut strips of dough ½ to ¾ inch wide with pastry wheel or knife. Lay lengthwise strips on top of filled pie at 1-inch intervals. Fold back alternate strips to help you weave crosswise strips over and under, placing them on the diagonal. Trim bottom crust and lattice strips even with outer rim; seal edges. Dampen edge lightly with water and place extra strip over it, covering ends of lattice. Seal, crimp edge. **Tasting-Test Kitchen note:** For drained canned or

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