

Third Place: Helen Kinsch, Raleigh

“It’s A Peach” Pie

Make Ahead Pie Crust

1 tsp. baking powder
5 cups Gold Medal Flour
1 ½ tsp. salt
1 Tbsp. brown sugar
2 ½ cups vegetable shortening
2 Tbsp. vinegar
1 large egg in glass measuring cup, fill with water to ¾ cup, with the egg

In a large bowl, stir with a fork; the flour, sugar, baking powder and salt. Cut in shortening until crumble. In a small bowl, beat together; water, egg and vinegar. Add to flour mixture until well moistened. Roll into a log shape. Refrigerate for 30 minutes, covered. Cut into three portions (each make one complete pie). Freeze what you don’t use in a freezer bag.

Peach Pie Filling

6 cups fresh sliced peaches
2/3 cups sugar
¼ cup minute tapioca
1 tsp. lemon juice

Cut one portion of piecrust dough into two pieces. Roll each to about a 12 inch circle between wax paper.

Line a pie dish with one of the dough circles.

Mix peaches, sugar, tapioca, and lemon juice together in a bowl.

Pour peach mixture into the pie dish and dot with 1 tsp. of butter.

Cover with the remaining dough circle.

Cut several slashes into the top to allow steam to escape.

Brush with milk and sprinkle with sugar.

Bake for 10 minutes at 425 degrees. Reduce heat to 350 degrees and bake 40 minutes longer, until filling starts to bubble.

Serve with dollops of whipped cream.