

## Peach Pie

<http://userealbutter.com/2016/09/18/peach-pie-recipe/>  
from *The New York Times*

### pie crust

2 1/2 cup (300g) all-purpose flour  
12 tbsps (170g) unsalted butter, cold  
1 tsp kosher salt  
1 egg yolk, beaten  
1 tsp cider vinegar  
1/4 cup ice cold water

### filling

6-7 ripe peaches, peeled, pitted, and sliced (about 5 cups)  
2 tbsps lemon juice  
1 cup sugar  
1/4 c (30g) all-purpose flour  
pinch of ground nutmeg

### topping

1 egg white, beaten  
1 tbsp granulated sugar

**Make the pie crust:** Blend the flour, butter, and salt together in a food processor until the mixture becomes small pebbles of butter (1/4-inch diameter). Combine the egg yolk, vinegar, and ice water in a measuring cup and drizzle about 4 tablespoons of it over the flour mixture. Pulse the dough or stir it to incorporate the liquid. Grab a bit of the dough and squeeze it between two fingers. If it sticks together, you're good. If it crumbles apart (too dry), add a little more liquid and repeat. I used all of my liquid. Turn the dough out onto a lightly floured surface and press it into a ball. Divide the dough into eight equal pieces, flattening each piece with the palm of your hand (to flatten the butter). Stack the pieces and form the whole thing into a ball of dough. Divide the ball in half and flatten each half to 5-6 inch dough discs. Wrap in plastic wrap and refrigerate for at least an hour.

**Prepare the filling:** Gently toss the peaches, lemon juice, sugar, and flour in a large bowl.

**Assemble the pie:** Preheat oven to 425°F. [Note: You may want to place a pan or sheet of foil on the rack below the pie to catch any sugary drips.] Roll a disc of dough out on a lightly floured surface to about 1/8-inch thickness. Set the pie dough in a 9-inch pie dish. Pour the peach filling into the pie dish. Grate or sprinkle the ground nutmeg over the top of the peaches. Roll out the second disc of dough. Wet the edges of the bottom pie crust and lay the second crust on top. Seal the edges of the pie crusts together and then trim as needed and crimp the perimeter of the pie. Cut steam vents into the top pie crust. Brush the top crust with egg white and then sprinkle sugar over the top. Bake 15 minutes then reduce the oven to 375°F and bake another 45 minutes to an hour until the pastry is golden and the filling is bubbling. Serves 6-8.