

PEACH SLICES Submitted by Dale Swartz

3 Cups all purpose flour
3/4 tsp. salt
1 1/2 cups vegetable shorting
2 egg yolks
1 1/2 Tb. lemon juice
7 1/2 Tb. water

Mix flour, sugar and salt in a bowl; mix well. Add shortening and mix with fork until ingredients are crumbly. In a small bowl beat egg yolks, lemon juice and water. Combine the two mixtures stirring with the fork until all ingredients are moistened. Press about 3/4 of the pastry into a jelly roll pan. Save enough for patchwork pieces on top.

FILLING

4 cups of peaches
1 cup sugar
1/2 tsp salt
3/4 tsp nutmeg
1 tsp cinnamon
3 Tbs. Minute Tapioca
3 Tbs. Flour

Mix well and pour over pastry in pan. Add patchwork pieces of pastry on top. Bake 350 degrees for 45 minutes.

Drizzle with a mixture of 1 1/2 cups of powdered sugar and water. Add water 1 Tb. at a time for right consistency.