

FRESH PEACH PIE

6 cups peeled, sliced fresh peaches
1&1/2 cups sugar
¼ cup all-purpose flour
½ teaspoon ground nutmeg
¾ teaspoon vanilla extract
3 tablespoons butter or margarine
Pastry for double-crust 9 inch pie

Vanilla ice cream (optional)

Combine peaches, sugar, flour, and nutmeg in a saucepan: set aside until syrup forms. Bring mixture to a boil, reduce heat to low, and cook 10 minutes or until peaches are tender; stirring often. Remove from heat; add vanilla and butter, blending well.

Roll out half of pastry to 1/8 inch thickness on a lightly floured surface. Place pastry in a 9-inch pie plate, trim off excess pastry along edges. Spoon peach filling into pastry shell.

Roll remaining pastry to 1/8 inch thickness. Arrange across top of pie. Cut small slit in center of crust, Fold edges under and Flute. Bake at 425* for 10 minutes. Reduce heat to 350* and bake an additional 30 minutes or until crust is browned. Serve with ice cream, if desired.