

## Victoria's Peach Pie Recipe

### First, we make the crust.

You will need:

2 1/2 cups of all-purpose flour, plus a little extra for dustin'  
1 teaspoon of Kosher salt  
3 Tabela spoons of Sugah'  
12 Table spoons of unsalted butter cut into small pie  
8 Table spoons of shortnin' (chill it first)  
6-8 Table spoons of really cold water



Put all dry ingredients in food processor. Mix. Add butter, mix. Add the shorntnin', mix some more. Start to add cold water slowly and mixin' until it forms a ball. You may not need all of it. When it forms a ball, take it out on to a floured surface. Cut into two separate pieces. Form them into balls, flatten out into disks. Wrap in plastic wrap. Place into fridge for about half an hour. When you are ready, roll it into two pie shapes.

### The pie stuffin'

You will need:

6 cups of peeled, sliced peaches  
3 Table spoons of fresh squeezed lemon juice The zest of one lemon  
1/4 teaspoon of Kosher salt  
1/2 teaspoon of Allspice  
3 Table spoons of Tapioca  
About 2 table spoons of sugah'

Mix everything and let sit in fridge for about 30 minutes until the flavors marry. Now don't skip this step y'all!

Roll out dough onto a flowered surface and place in a lightly floured glass pie pan.

Sprinkle bottom of pie crust with a table spoon of sugah'

With a fork poke pie crust 4 to 5 times

Pour pie fillin' inside and cover with second pie crust.

Now cut off the extra dough and pinch it pretty. Poke 4-5 times on top with a fork and sprinkle with another bit of sugah'. Bake at 375 for 45 minutes.

Let it cool and enjoy!