

PEACH PIE W/CARDAMOM & RUM

INGREDIENTS

2 UNBAKED 9" PIE CRUSTS
1 EGG WHITE, LIGHTLY BEATEN
7 PEACHES (5 CUPS), PEELED & SLICED
3 TABLESPOONS CORNSTARCH
2 TABLESPOONS ALL PURPOSE FLOUR
1/2 TEASPOON GROUND CARDAMOM
ZEST & JUICE OF 1/2 LEMON
1/2 CUP + 2 TABLESPOONS SUGAR
1/4 CUP HONEY
3 TABLESPOONS UNSALTED BUTTER
1 TABLESPOON DARK RUM



DETAILS

CRUST
425° - 10 MINUTES

PIE
425° - 20 MINUTES
375° - 30 MINUTES

9" PIE

HERE'S HOW

- 1 LINE PIE PAN WITH PASTRY, USE FORK TO PRICK SIDES AND BOTTOM OF CRUST, USE PASTRY BRUSH TO COAT PASTRY WITH EGG WHITE, BAKE CRUST FOR TEN MINUTES UNTIL LIGHTLY BROWNED. REMOVE FROM OVEN.
- 2 COMBINE PEACHES, CORNSTARCH, FLOUR, CARDAMOM, LEMON ZEST & JUICE AND SALT.
- 3 CARAMEL - COMBINE 1/2 CUP SUGAR, HONEY AND 2 TABLESPOONS OF WATER IN SMALL SAUCE PAN. COOK OVER MEDIUM HEAT, SWIRLING PAN OCCASIONALLY UNTIL MIXTURE IS THE COLOR OF AMBER. REMOVE FROM HEAT STIR IN BUTTER AND RUM.
- 4 PUT PEACH MIXTURE INTO PRE-BAKED CRUST, POUR ON CARAMEL MIXTURE, TOP PEACHES WITH LATTICE CRUST, COAT LATTICE TOP WITH EGG WHITE, SPRINKLE 2 TABLESPOONS SUGAR ON LATTICE CRUST. BAKE PIE IN 425° OVEN FOR 20 MINUTES, REDUCE OVEN TO 375°, BAKE PIE 30 MINUTES MORE, UNTIL CRUST IS GOLDEN AND FILLING IS BUBBLING.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN