



Krista's Peach Pie

Ingredients:

- Pillsbury pastry for double crust pie
- 4-5 cups sliced peaches
- 1 tablespoon fruit fresh or lemon juice
- 1 cup sugar
- 1/4 - 1/2 cup flour
- 1/2 cup tapioca
- 1 teaspoon cinnamon

Preheat oven to 425 degrees.

Combine peaches, fruit fresh (or lemon juice), sugar and tapioca in large saucepan. Let sit for 30-60 minutes. Add flour, and cinnamon and cook until mixture thickens.

Put pie crust in pie pan. Brush with egg wash, if desired, to prevent bottom crust from becoming soggy. Pour in peach filling. Add top crust and seal edges. Cut a few slits in top for steam to escape. If desired, brush top with egg wash, sprinkle with sugar and drop a few small pieces of butter on top.

Bake approximately 40-45 minutes or until browned on top.