



Fresh Peach Pie



1 9-inch pie shell, baked and cooled*

1/2 cup water

1 cup sugar

3 T cornstarch

1 T fresh-squeezed lemon juice

1/4 c peach juice (peel, pit, and mash 1 peach and strain, reserving juice)

1 T butter or margarine

4 c fresh cold sliced peaches

vanilla ice cream or whipping cream, optional

In saucepan, combine water, sugar, cornstarch, lemon juice and peach juice. Cook, while stirring, over medium heat until mixture comes to a boil. Cook an additional 2-3 minutes, until mixture is thickened and clear. Add butter and stir until melted. Pour into bowl and cover surface with plastic wrap. Chill.

When ready to serve pie, prepare peaches, toss with glaze and pour into pie shell. Serve with ice cream or whipping cream, if desired.

*any size pie shell will work...just adjust amounts of peaches and glaze accordingly