



Recipe from: [My Catholic Tradition](#)

## Peach Pie

SERVES EIGHT

6 large, firm ripe peaches  
3 tbsp butter  
6 tbsp caster (superfine) sugar, plus extra for glazing  
1 lb puff pastry  
3 tbsp Brandy, peach liqueur or peach schnapps  
1 egg yolk, beaten with 1 tbsp water

Preheat the oven to 400°F.

Blanch the peaches for 30 seconds.  
Drain, refresh in cold water and then peel.  
Halve, remove the pit and slice the peaches.

Melt the butter in a large frying pan.  
Add the peach slices and then sprinkle with 1 tbsp water and the sugar.  
Cook for about 4 minutes.  
Shake the pan frequently until the sugar has dissolved and the peaches are tender.  
Remove from the heat and stir in 3 tbsp Brandy, peach liqueur or peach schnapps  
Set the pan aside to cool.

Cut the pastry into two pieces, one slightly larger than the other.  
Roll out on a lightly floured surface.  
Using plates as a guide, cut a 12-inch round and an 11-inch round.  
Place the pastry rounds on baking sheets lined with baking parchment.  
Cover with clear film (plastic wrap) and chill for 30 minutes.

Remove the clear film from the pastry rounds.  
Spoon the peaches into the middle of the larger round.  
Spread them out to within 2 inches of the edge.  
Place the smaller pastry round on top.  
Brush the edge of the larger pastry round with water.  
Fold the brushed edge over the top round.  
Press to seal the two rounds together and roll up the edges slightly together.  
Lightly brush the pastry with beaten egg yolk thinned with a little water.  
Then sprinkle evenly with a little sugar.  
Make five or six small crescent-shape slashes on the top of the pastry.  
Bake the pie for about 45 minutes and serve warm.  
Serve the pie with good quality vanilla ice cream or clotted cream.