

# Tasty Recipes for You to Try



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## Peasant Peach Pies

Serves 4-6

Shared by:  
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### Ingredients:

- 1 prepared pie crust (the kind you unroll and bake)
- Flour for dusting
- 6 medium peaches, peeled and thinly sliced
- Natural sugar
- 2 egg whites, lightly beaten
- Parchment paper

### Directions:

1. Dust your work surface with flour, then unroll pie crust. Using a rolling pin, roll out dough adding about an inch around to the original circumference, being careful not to roll the dough too thin.
2. Place dough on a parchment paper-lined cookie sheet. Dump the peaches in the center of the dough and spread, leaving 3 inches of dough to fold over. Begin folding the edges of the dough over to cover the peaches by an inch and a half to two inches, working your way around the pie to cover only the edge of the pie.
3. Brush crust with egg whites, as thoroughly as possible under the folds and under the edge of the pie. Sprinkle crust with natural sugar. Bake at 350 degrees for about 20 minutes or until pie crust has browned.
4. Cut into quarters and serve warm with a dollop of whipped cream or scoop of ice cream.