

# Peach Pie



PREP TIME:  
30 MINUTES

COOK TIME:  
1 HOUR

TOTAL TIME:  
90 MINUTES

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Recipe type: Gluten Free  
Yield: 8-10 Servings

## Pie Crust Ingredients:

- 3 Cups Gluten Free Flour (*I used Cup4Cup Pie Crust Mix*)
- 1 Teaspoon Himalayan Sea Salt
- 2 TBSP Coconut Sugar
- 8 oz. Organic Grass Fed Butter – Room Temperature – cut into ½ inch pieces
- 1 Cup Cold Water
- ¼ Cup Apple Cider Vinegar
- 1 Cup Ice

## Pie Filling Ingredients:

- 6 Cups Sliced & Peeled Peaches – *about 12-14*
- 1 ½ TBSP Fresh Squeezed Lemon Juice
- 1 ¼ Cup Coconut Sugar
- 1/3 cup Gluten Free Flour (Recommend Cassava or a GF All Purpose Mix)
- 1 Teaspoon Cinnamon
- ½ Teaspoon Nutmeg
- Organic Egg Wash (1 egg mixed w/ 1 teaspoon water & pinch of salt)

## Pie Crust Instructions:

1. In a stand mixer such as a KitchenAid, add the flour, salt, sugar, and butter. Blend on low with the wire whisk until combined. Will be lumpy and dry.
2. In a small bowl, combine the water, vinegar, and ice. **\*IMPORTANT: You will not use all of this!**
3. Change mixer attachment to hook attachment. Add 2 Tablespoons at a time of the liquid to the flour mixture. Check in between adding liquid for texture. **I only used 4-6 TBSP's of the liquid.**
4. Once the crust mixture forms into a ball – it should be ready. You want it sticking together but not tacky.
5. Form into a disc and wrap in saran. Store in refrigerator while making the pie filling. Can refrigerate up to 2 days (or freeze 1 month).

## Pie Filling & Assembly Instructions:

1. Preheat oven to 450 degrees.
2. Combine peeled and sliced peaches (peeling takes the longest), lemon juice, sugar, flour, cinnamon, and nutmeg in a large bowl. Gently stir with large spoon until peaches are completely covered. Filling may have a lot of liquid – if that's the case, add about ¼ cup – ½ cup more flour.

3. Remove crust from refrigerator. Cut the disc in half. Lightly sprinkle flour on counter and roll out the first ½ of crust. Once having desired size rolled out (to fit your pie plate – I used a 9”), fold the crust and transfer to pie plate. Then unfold and form to pie plate. Trim edges but leave some for crimping.
4. With a slotted spoon, scoop the peach mixture into the pie crust. **Do not use all of the liquid (the peaches give off a lot of water and make the mixture too wet). Discard remaining liquid.**
5. Roll out the 2<sup>nd</sup> half of crust. 2 options – Slice long ways and do lattice design or use the entire solid crust to place on top.
6. Once crust is formed and crimped, use a basting brush to lightly add the egg wash. Lightly coat crust and discard remaining egg wash.
7. **Optional:** Sprinkle entire crust with coconut sugar.
8. Place pie on cookie sheet and transfer to oven.
9. Bake at 450 degrees for 30 minutes. Lower temperature to 350 and bake another 30 minutes. **(try not to open oven during temperature change).**
10. Remove from oven and let completely cool before slicing and serving.
11. **Optional:** Add a dollop of coconut whipped cream or coconut vanilla ice cream.

**\*Try and use all organic ingredients if possible.**

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