## Ella's Easy Peach Pie

## Anne Byrn

Our friend Ella Beasley is a gifted cook, and her simple method of baking a fruit pie has been a family favorite for the past 10 years. We haven't needed any other pie recipe because can use any fruit in season - peaches, plums, blueberries, blackberries, as long as the fruit is soft. I love 100 percent peaches or a combination of 80 percent peaches and 20 percent blueberries. The rest of the ingredients should be in your kitchen, as long as you keep some frozen pie crusts handy. (If you think it a sacrilege to use frozen pie crust with fresh peaches, then go ahead and make your own homemade pie crust!) The pie bakes in less than an hour, so have patience, as it will slice more evenly if you let it rest at least 15 minutes. If not, spoon it like a cobbler and pass the vanilla ice cream!

Makes 8 servings
Prep: 15 to 20 minutes
Bake: 50 to 55 minutes
Two 9-inch frozen pie crusts, or homemade
3/4 cup sugar, divided
$11 / 2$ tablespoons all-purpose flour
7 medium firm-ripe peaches, peeled, pitted and sliced (3 full cups)
Juice of $1 / 2$ lemon (1 tablespoon)
2 tablespoons butter
2 tablespoons milk
1 tablespoon sugar

1. Place a rack in the center of the oven, and preheat the oven to 350 degrees.
2. Place one pie crust on a cookie sheet. Or, transfer the crust to a 10 -inch cast iron skillet. Spoon $1 / 2$ cup of the sugar into the bottom. Stir the flour into the sugar. Scatter the sliced peaches and their juices on top of the sugar and flour. Sprinkle the remaining $1 / 4$ cup sugar over the peaches. Squeeze the lemon juice over the peaches. Cut the butter into small squares and scatter these on top.
3. Cut the remaining pie crust into $1 / 2$-inch strips and layer these over the top of the peaches like latticework, making sure to secure the strips to the bottom crust at the sides by pressing the strips into the crust. Brush the top of the crust with milk, and sprinkle with the tablespoon of sugar.
4. Place the cookie sheet with pie in the oven and bake until the crust is golden brown and the juices bubble up from under the crust, 50 to 55 minutes. Let the pie rest 15 minutes before slicing.
