Perfect Peach, Nectarine & Strawberry Pie



Adapted from Sally’s Baking Addiction Perfect Peach Pie Recipe

Prep Time: 3 hours, Cook Time: 75 minutes, Total Time: 7 hours (includes cooling), Yield: 8-10 servings

Ingredients

1. Classic Butter Pie Crust (see recipe in recipe folder - 2 crusts, 1 for bottom and 1 for top)
2. Pie ingredients
	1. 3.5 pounds of fruit
		1. 40% Peaches (1.5 lbs. about 4–5 medium)
		2. 40% Nectarines (1.5 lbs. about 4–5 medium)
		3. 20% Strawberries (0.5lbs. double handful)
	2. 1/3 cup granulated sugar
	3. 1/3 cup Cassava flour
	4. 2-3 Tablespoons fresh lemon juice
	5. 1 teaspoon peeled minced fresh ginger
	6. 3/4 teaspoon ground cinnamon
	7. 2 Tablespoons (28g) cold unsalted butter, cut into small cubes
	8. egg wash: 1 large egg beaten with 1 Tablespoon milk
	9. Coarse sugar to sprinkling on crust

Instructions

**Prepare Classic Butter Pie Crust:** the day before or at least a few hours before making the pie. (see recipe in recipe folder - 2 crusts, 1 for bottom and 1 for braided crust top)

**Prep peaches, nectarines and strawberries:** Peel the peaches and nectarines, and cut into 1-inch chunks. Core and cut strawberries into 1” chunks (halve as needed – they will reduce during cooking). You need about 8-9 cups of fruit chunks. It is OK to peel and cut the peaches and nectarines up to 1–2 days ahead of time. Cover and refrigerate until ready to make the filling.

In a large bowl, stir the fruit chunks, granulated sugar, Cassava flour, lemon juice, ginger, and cinnamon and toss until thoroughly combined. Keep refrigerated while you roll out the dough. No need to cover it.

Adjust the oven rack to the lower third position and preheat to 425°F (218°C). Place baking sheet on the bottom oven rack to catch fruit juices that will bubble over during cooking.

**Roll out the chilled pie dough:** Floured work surface and roll out one of the discs of chilled dough (keep the other one in the refrigerator). Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Use a metal pie pan for crispier crust. Carefully place the dough into a 9-inch round pie pan. Tuck in edges gently with your fingers, making sure it is smooth. Leave about ¼ to ½ inch above the edge to make a fat crusty seal with the top crust.

**Pie filling:** Pour and spread filling evenly into pie dish. The pile of filling should be a little higher than edge of the pan. Place in the refrigerator as you roll out and prepare the top lattice pie crust for assembly.

**Roll out and arrange the lattice:** Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Using a pastry wheel, sharp knife, or pizza cutter, cut strips of dough into 6 2-inch-wide strips. Starting in the middle and working to the edges, gently thread the strips over and under one another, pulling back strips as needed to weave. Use a small paring knife to trim the excess dough to about ½ to 1 inch hanging over the edge. Add any trimmed dough pieces to lighter areas to make the dough even around the pie. To seal the edges, use your fingers to fold the top and bottom piecrust dough together. Using two fingers on one hand and one on the other, form a wavy thick edge all the way around the pie for an old fashioned look.

**Finish pie prep:** Lightly brush the top of the piecrust with the egg wash. Sprinkle the top with coarse sugar.

**Baking:** Have a piecrust shield ready (see Note below if you need to make your own from aluminum foil). Bake the pie at 400-425°F for 20 minutes. The crust will already look brown, this is OK and there is a lot more baking to do. Keep the pie in the oven and place a piecrust shield on the edges to prevent them from over-browning (see Note below for homemade shield). Reduce the oven temperature to 350° and continue baking until the filling’s juices are bubbling in the center of the pie, about 45–50 more minutes. After 30-40 minutes, if the piecrust is looking completely brown, remove the piecrust shield and tent an entire pie with a piece of foil. Continue to cook until the full 40-50 minutes is complete. This sounds like a long time, but it is necessary to bake the pie filling to perfection, otherwise it will be runny and soupy. If you want to be precise, the internal temperature of the filling should be about 200°F when done. At higher altitude, use the lower temperature range cook a little longer at the higher range. Use the shield and tent to protect the extra thick crust from over cooking.

Remove pie from the oven and place on a cooling rack or on the stovetop. The pie should cool for at least 4 hours before slicing and serving in order for the filling to solidify. If you try to slice and serve it before the pie has fully cooled, the filling will run out from under the top piecrust and look bad on the plate.

Cover leftovers tightly and store in the refrigerator for up to 5 days.

Notes

**Make Ahead:** This a good pie to make 1 day in advance because the filling will have time to set overnight. The piecrust dough can also be prepared ahead of time and stored in the refrigerator for up to 5 days or in the freezer for up to 3 months. The fruit can be cut and prepared 1–2 days in advance. But do not mix the fruit with the other filling ingredients until you’re ready to bake the pie. Fruit will release liquid while being stored, so only make the filling immediately before you are ready to pour it into the bottom crust.

**Fruit:** You want slightly firm (not hard) peaches with no bruises or soft spots. Cut out and discard any soft spots or bruises. Let the peaches and nectarines sit in a paper bag for 1–2 days to ripen if needed. Many times fruit will have soft spots as they ripen so it is best to buy a few more than you actually need to compensate for any discarded fruit. Fresh fruit is best for fruit pie.

**Ginger:** 1 teaspoon of fresh extra minced ginger adds exceptional flavor. If you love ginger, use 2 teaspoons. If you don’t have fresh ginger, use 1/4 teaspoon of ground ginger instead. If you don’t love ginger, leave it out.

**Piecrust Shield:** If you don’t have one, make it from aluminum foil. Start with a 14-inch square of aluminum foil off the roll. Fold in half into a triangle. Then in half again into a smaller triangle. Cut out a 5-inch semi-circle on the folded edge. Trim the corners to leave about 3” semi-circle. Unfold. Carefully fit the aluminum foil over the piecrust edges, lightly securing down on the sides as best you can (careful, the pie is hot!), leaving the center of the pie exposed.

Unfold your piecrust shield

**Braiding Pie Dough:** Some people see braided pie dough on the top, which is a way to decorate a pie. To make a braided pie, you will need 3 pie crusts. 1 for the bottom crust and 2 for the extra strips to make a braid. You will also have scraps leftover that will need to be molded into a new ball of dough for later use or discarded which is a waste of butter not to mention the extra time. If you have time and butter to waste on making braided piecrust, then you don’t have enough to do in your life. However, if you are in the pie business or a caterer, then it might makes sense to get a leg up on your competitors with a unique piecrust. Be assured that some millennial or gen Z, who has no life either, will take a picture and post it because they will be “so impressed” with a braided piecrust, like they’ve never seen it before. In reality though, braided piecrusts are simply superfluous in life.