

## Fresh Peach Pie altered by Dotie Stamm

- 4 cups fresh or frozen peaches, skinned & cut up
- ½ cup honey replacing 7/8 cup sugar (Orig recipe)
- 5 Tablespoons Flour
- ½ teaspoon + cinnamon
- Pastry for double crust pie

Original: From Betty Crocker's 1950 cookbook

1. Combine honey, flour & cinnamon, add peaches
2. Fill pastry with peach mixture
3. Add top crust, flute & seal.
4. Bake at 425 for 35 minutes with edge of crust covered.
5. Remove foil, Lower to 350 and bake for 20 minutes.
6. Remove and allow to cool.
7. Serves 8