

Fresh Peach Pie altered by Dotie Stamm

<ul style="list-style-type: none">• 4 cups fresh or frozen peaches, skinned & cut up• $\frac{1}{2}$ cup honey replacing 7/8 cup sugar (Orig recipe)• 5 Tablespoons Flour• $\frac{1}{2}$ teaspoon + cinnamon• Pastry for double crust pie <p>Original: From Betty Crocker's 1950 cookbook</p>	<ol style="list-style-type: none">1. Combine honey, flour & cinnamon, add peaches2. Fill pastry with peach mixture3. 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
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