

- Prep Time: 30 minutes
- Cook Time: 50-55 minutes
- Resting/Cooling Time: 1 to 2 hours
- Total Time: Approximately 2 hours 20 minutes
- Recipe Skill Level / Intensity: Intermediate (Requires pie crust handling and stovetop fruit reduction)
- Yield: 8 generous slices

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Key Equipment Needed

1. 9-inch Deep-Dish Pie Plate: Standard glass or ceramic pie dish.
2. Large Saucepan: For pre-cooking the peach filling.
3. Rolling Pin & Pastry Cutter: For rolling out the dough and cutting decorative strips.
4. Baking Sheet: Placed under the pie pan to catch bubbled juices.

Ingredients

Double-Crust Pastry

- 2 ½ cups All-purpose flour
- 1 tbsp Granulated white sugar
- 1 tsp Fine sea salt
- 1 cup (2 sticks) Unsalted butter, cold and cubed
- ½ cup Ice-cold water (plus extra as needed)

Spiced Peach Cobbler Filling

- 6 cups Fresh ripe peaches (peeled, pitted, and sliced $\frac{1}{2}$ -inch thick) (*Note: frozen peaches thawed and drained, or canned peaches in juice drained well, can also be substituted*)
- $\frac{1}{2}$ cup Light brown sugar, packed
- $\frac{1}{2}$ cup Granulated white sugar
- $\frac{1}{4}$ cup Cornstarch (for thickening)
- 1 tbsp Fresh lemon juice
- 1 tsp Ground cinnamon
- $\frac{1}{4}$ tsp Ground nutmeg
- $\frac{1}{4}$ tsp Ground ginger
- 1 tsp Pure vanilla extract
- 2 tbsp Unsalted butter (cut into small cubes)

Egg Wash & Sugar Topping

- 1 large Egg
- 1 tbsp Heavy cream or whole milk
- 2 tbsp Coarse sparkling sugar or turbinado sugar (for crunch)

Step-by-Step Instructions

1.Prepare the Dough:Prerequisite for flaky crust.

In a large bowl, whisk together all-purpose flour, granulated sugar, and salt. Add cold, cubed butter. Use a pastry cutter or your fingers to cut the butter into the flour until coarse, pea-sized crumbs form. Gradually drizzle ice water, 1 tablespoon at a time, mixing gently with a fork until the dough barely holds together. Divide dough into two discs (60% for bottom crust, 40% for top lattice), wrap in plastic film, and chill in the refrigerator for at least 30 minutes.

2.Simmer the Peach Filling:Prevents soggy bottoms.

In a large saucepan over medium heat, combine sliced peaches, brown sugar, white sugar, lemon juice, ground cinnamon, nutmeg, and ginger. Cook for 5 minutes until peaches begin to release juices. Whisk cornstarch with 2 tablespoons of water, then stir into the simmering peaches. Cook for another 3 minutes until filling thickens into a glossy glaze. Remove from heat and stir in vanilla extract and 2 tablespoons of butter. Let cool completely.

3.Roll and Assemble:Assembly & Lattice Design.

Preheat oven to 400°F (200°C). Roll the larger dough disc on a lightly floured surface into a 12-inch circle. Gently transfer to your 9-inch deep-dish pie plate. Pour cooled peach filling into the crust. Roll the second dough disc into a 10-inch circle and slice into 1-inch wide

strips. Weave the strips across the top of the pie to form a crisscross lattice pattern. Trim excess edges and crimp the perimeter securely.

4. Bake to Golden Perfection: Monitor color near the end.

Whisk egg and heavy cream to create the egg wash. Brush lightly over the lattice crust and sprinkle generously with coarse sugar. Place the pie dish on a rimmed baking sheet. Bake at 400°F for 20 minutes, then lower oven temperature to 375°F (190°C) and bake for an additional 30–35 minutes until the crust is golden brown and the filling bubbles thick around the edges. *(If edges brown too quickly, shield with foil).*

5. Cool and Serve: Essential step for slice structure.

Remove from the oven and transfer to a wire cooling rack. Allow the pie to cool at room temperature for at least 1.5 to 2 hours before slicing. This allows the fruit juices to set properly so slices hold their shape. Serve warm or at room temperature with a scoop of vanilla bean ice cream.

Pro Tips for Success

- **Peeling Peaches Easily:** Blanch fresh peaches in boiling water for 30 seconds, then immediately transfer them to an ice bath. The skins will slide right off without wasting any fruit.
- **Avoiding Sogginess:** Pre-cooking the fruit on the stovetop reduces excess water and ensures the pie thickens cleanly without leaving liquid in the bottom crust.

Nutritional Information

(Calculated per serving; based on 8 equal slices)

Nutrient	Amount per Serving
Calories	445 kcal
Total Fat	22g
Saturated Fat	13g
Trans Fat	0.5g
Cholesterol	60mg
Sodium	310mg
Total Carbohydrate	61g
Dietary Fiber	3g
Total Sugars	34g
Protein	5g
Vitamin D	0.4mcg
Calcium	28mg
Iron	2.1mg
Potassium	240mg