

## Paisan Peach Pie

### ***Homemade pie crust:***

*This is what makes or breaks your pie!*

1 1/4 cup all-purpose flour + a handful more for dusting your surface when you roll out the dough

1/4 tbsp granulated sugar

1/2 tsp of cinnamon

1/4 tsp of salt

half stick of salted butter (cut into thin slices)

5 tbsp of ice water

- **Make this first!** It will need to chill for at least an hour and can be refrigerated overnight as well if you want to make ahead.
- Combine the flour, sugar, cinnamon and salt and mix together in the bowl of a stand mixer with your dough hook attachment (handheld mixer will work too but my preference is always the stand mixer because of the attachments)
- Add in the cold butter slices and turn on the mixer. Let it mix for about 5 minutes then slowly start to add in your ice water little by little. If the dough is still looking dry after mixing for about 3 minutes, add a tiny bit more water and make sure you scrape down the sides to incorporate all the ingredients.
- Once your dough ball is forming, remove it from the mixer and flour a cutting board and knead the dough together for about 5 minutes. Sometimes I do a little less because I am lazy and it turns out fine!
- Wrap your dough ball tightly in cellophane and refrigerate.
- Once your dough has chilled for at least an hour, bring it back to the cutting board and add a bit more flour to the surface and start rolling out that dough so that it's nice and even.
- Once you have a nice flat dough that resembles a circular shape and is about 10-11 inches in diameter, you are ready to put it in your pie dish.
- I also add a bit of flour to the bottom of the pie dish before I press the dough in.
- Drape the pie crust over your dish and press it in gently, removing the excess all around the sides so that it looks pretty and even.
- You can refrigerate this now until you've completed the peach filling and the crumb.
- Preheat the oven to 400 degrees.

### ***Peach filling:***

About 9-12 (depending on the size) fresh New Jersey peaches, diced and sliced however you prefer! Try to dice them up as evenly as possible and avoid chunks that are too large and thick

1/4 cup light brown sugar

1/4 cup dark brown sugar

1/2 cup all-purpose flour

Squeeze half of a lemon

1/2 tsp cinnamon

1/4 tsp salt

The tiniest dash, less than 1/4 tsp of white balsamic vinegar (this is what makes it paisan!)

- Peel, pit and dice all of the peaches.
- Mix all of your ingredients together in a bowl.

***Crumb topping:***

1/4 cup light brown sugar

1/4 cup dark brown sugar

1 tsp cinnamon

3/4 cup all-purpose flour

5 tbsp salted butter, melted and slightly cooled

- Add the sugars, cinnamon and flour into a bowl.
- Once butter is slightly cooled, pour the butter into the same bowl and mix together all ingredients.

**\*Extras\***

***Caramelized peaches for decoration:***

1 additional peach or keep just a slice of a peach from the filling on reserve, depends how much you want

2 tbsp light or dark brown sugar

1 tbsp butter

dash of cinnamon

- Slice up a peach wedge nice and thin.
- Combine all ingredients in a small pan.
- Let them cook on medium heat for about 10 minutes or until brown and sticky.

***To assemble the pie:***

-Retrieve the pie crust from the fridge.

- Add the peach mixture evenly into your pie dish.
- Sprinkle the crumb topping over the top of the peach filling.
- Bake for 20 minutes at 400 then lower the oven temperature to 375 and bake for an additional 35 minutes.
- Turn off the oven and let the pie stay in for about 5 more minutes then remove.
- Once the pie is cooled for about an hour, preferably in the fridge, then dust with confectioners sugar to your liking (I use a tiny mesh strainer for this.)
- Top the pie with your caramelized peaches in a fan circle shape and add tiny ***fresh basil leaves*** to the center of the caramelized peach circle to make it look cute and Italian!

