

PEACH PIE

Prepare pastry for bottom and top

Combine $\frac{3}{4}$ to 1 cup sugar, 3 tablespoons all purpose flour,

$\frac{1}{4}$ teaspoon ground nutmeg or cinnamon (I do both and a little more), and dash salt.

Mix together 5 cups sliced fresh peaches and blueberries. Add almond extract – $\frac{1}{4}$ th
(you may add a little lemon juice if you like), but not necessary.

Dot with 2 tablespoons butter.

Bake in hot oven 425 for 15 minutes, then lower temp to 350 degrees for 45 minutes or more.

(Top pastry and whip one egg white and tablespoon water. Brush over top pastry. Sprinkle with sugar and cinnamon.