

Best Missouri Cookbook Ever: Peach Pie Recipe That Will Make You Swoon

Are you ready to embark on a culinary adventure that will transport you to the heart of Missouri's culinary traditions? Look no further than our Best Missouri Cookbook Ever, where we unveil the secrets to creating the most delectable peach pie you've ever tasted.



Hello! 69 Missouri Recipes: Best Missouri Cookbook Ever For Beginners [Peach Pie Recipe, Southern Pie Cookbook, Sweet Potato Pie Cookbook, Pie Crust Recipes, Kansas City BBQ Cookbook] [Book 1] by Mr. USA

★★★★☆ 4 out of 5

Language : English
File size : 958 KB
Text-to-Speech : Enabled
Enhanced typesetting : Enabled
Word Wise : Enabled
Lending : Enabled
Screen Reader : Supported
Print length : 120 pages



A Slice of Southern Charm

Our peach pie recipe is a true masterpiece of Southern cooking, infused with the flavors and techniques that have been passed down through generations. The flaky crust shatters in your mouth, while the juicy peach filling bursts with sweetness and a hint of tartness. It's a dessert that will evoke fond memories and create new ones with every bite.



Ingredients You Can Trust

The key to a great peach pie lies in the quality of the ingredients. That's why our recipe calls for fresh, ripe peaches that are at their peak of flavor. We also use a blend of granulated sugar and brown sugar to create a perfect balance of sweetness and caramelization. And конечно, our secret ingredient that gives our crust an extra flaky texture.

Ingredients for the Crust:

- 2 1/2 cups (312g) all-purpose flour, plus more for dusting
- 1 teaspoon salt
- 1 cup (2 sticks / 226g) unsalted butter, cold and cut into small pieces
- 1/2 cup (120ml) ice water

Ingredients for the Filling:

- 6 cups (1.2kg) peeled and sliced peaches
- 1 cup (200g) granulated sugar
- 1/2 cup (100g) brown sugar
- 1 tablespoon cornstarch
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 tablespoons lemon juice

Step-by-Step Instructions

Follow our step-by-step instructions to create a peach pie that will impress everyone at the table.

Making the Crust:

1. In a large bowl, whisk together the flour and salt.
2. Add the butter pieces and use your fingers to work them into the flour until the mixture resembles coarse crumbs.

3. Gradually add the ice water, 1 tablespoon at a time, until the dough just comes together. Do not overmix.
4. Form the dough into two balls, wrap them in plastic wrap, and refrigerate for at least 30 minutes.

Assembling the Pie:

1. Preheat oven to 425°F (220°C).
2. On a lightly floured surface, roll out one ball of dough into a 12-inch circle.
3. Transfer the dough to a 9-inch pie plate and trim the edges.
4. In a large bowl, combine the peaches, granulated sugar, brown sugar, cornstarch, cinnamon, nutmeg, and lemon juice. Toss to coat.
5. Pour the peach filling into the pie crust.
6. Roll out the remaining dough into an 11-inch circle.
7. Cut the dough into 12 strips.
8. Weave the dough strips over the filling to create a lattice crust.
9. Trim the edges of the crust and tuck them under.
10. Bake for 15 minutes at 425°F (220°C).
11. Reduce the oven temperature to 375°F (190°C) and continue baking for 45-50 minutes, or until the crust is golden brown and the filling is bubbling.
12. Let the pie cool on a wire rack for at least 2 hours before slicing and serving.

Tips for Perfection

Here are a few tips to ensure your peach pie turns out perfectly every time:

- Use ripe but firm peaches for the best flavor and texture.
- Don't overmix the dough, as this will toughen the crust.
- Chill the dough for at least 30 minutes before rolling it out. This will help prevent the butter from melting and make the crust flakier.
- Weave the dough strips evenly over the filling to create a beautiful lattice crust.
- Bake the pie until the crust is golden brown and the filling is bubbling. This will ensure a perfectly cooked pie.

Experience the Heart of Missouri

With our Best Missouri Cookbook Ever, you'll not only learn how to create a mouthwatering peach pie but also delve into the culinary traditions and flavors that define Missouri's food scene. From classic comfort dishes to innovative takes on Southern favorites, this cookbook is your gateway to a world of culinary delights. Free Download your copy today and unlock the secrets of Missouri's best-loved recipes.



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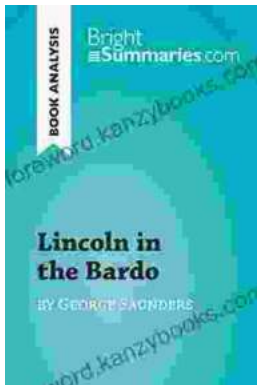
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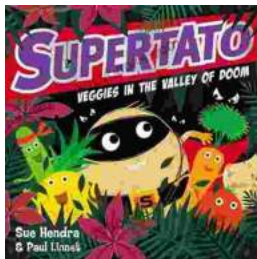
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