



CHEF LORENZO GORDON

WHO MADE THE PEACH COBBLER?

BUTTERY DELUXE PIE CRUST

(makes two pie crust)

2 1/2 c all-purpose flour
2 Tbs sugar
1 tsp salt
8oz (1 stick) COLD butter (chopped into pieces)
1/2 c COLD butter-flavored shortening
1/2 c cold water

PEACH FILLING

2(26 oz cans) sliced peaches
3/4 c sugar
6 Tbs butter
1 tsp lemon juice
1 tsp cinnamon
pinch of nutmeg

CINNAMON-SUGARY TOPPING

1 Tbs sugar
1 Tbs brown sugar
2 tsp cinnamon

INSTRUCTIONS

Preheat oven to 375 F. Lightly grease a deep dish, 9-inch pie plate. Set aside.

To make the pie crust, in a bowl whisk together flour, sugar & salt. Cut in the butter & shortening until mixture resembles very large crumbs. Add in the ice cold water and stir just until combined. Place dough on lightly floured surface and knead gently. Gather dough into a ball and flatten. Cover with plastic wrap and refrigerate for 15-30 minutes or until very cold.

To make the filling, pour 1 can of undrained peaches into a saucepan. Drain the other can and pour the peaches in. Add in sugar, butter, lemon juice, cinnamon, and nutmeg. Stir over medium heat just until sugar dissolves and the liquid is syrupy. Set aside. Divide the chilled pie crust into 2 equal balls. One for the bottom crust and one for the top crust. Roll out a ball on

a floured surface until it is about 1/8 inch thick. Press dough inside of a deep dish pie pan. Make the cinnamon-sugar mixture and then sprinkle some of it onto the bottom crust. Spoon on the peaches using a slotted spoon. Pour on a little of the syrup juice to your liking. (1/2 cup works for me)

To make the lattice top crust, roll out the other ball of dough so that it is long enough to make strips that will reach from one end of the pie pan to the other. Cut out about 8-10 1-inch strips. Lay the strips in a crisscross pattern on top of the peaches and press the ends into the pie crust rim. Drop a few thin slices of butter on the pie (optional) and sprinkle with more of the cinnamon sugar mixture. Bake for 35-45 minutes or until golden. Let pie rest for about 15 minutes before serving