

Fresh Peach Pie

(www.thefarmgirlrecipes.blogspot.com)

1 cooked pastry pie crust (I used a graham cracker crust--we prefer that in my family)

4 c. fresh, sliced fresh peaches (about 4-5)

1/4 c. sugar

2 T. lemon juice

Orange juice (only if you don't have enough peach juice)

3 T. cornstarch

2 T. butter

1/4 t. almond extract

dash salt

Whipped cream for topping

1. Skin peaches, slice them and put them in a medium size bowl. Sprinkle them with sugar and lemon juice. Let stand one hour. Drain juice off peaches, there should be approximately 1 cup juice, if not add enough orange juice to make a total of 1 cup.

2. Add syrup/juice mixture to cornstarch and blend. Cook until thick and then add butter, almond extract and salt. Cool. Add mixture to peaches and gently stir. Place peaches in pastry pie shell (or graham cracker crust). Refrigerate and serve with whipped cream. Enjoy!