

Peach Pie

<http://motherskitchen.blogspot.com/2008/09/potluck-pie.html>

Crust

1 1/2 c flour
2 t sugar
1 t salt
1/2 c vegetable oil
2 T milk

Combine ingredients to form a soft pastry dough. It will be really soft, not like a rolled out crust. Press evenly into the bottom and sides of a 9" pie pan with your fingers

Filling

1/2 c powdered sugar
1/3 c flour
4 cup sliced peeled fresh peaches
Combine and spoon into unbaked crust.

Topping

3/4 c flour
1/2 c packed brown sugar
1/2 t cinnamon
1/3 c soft butter

Combine for form a crumb mixture, spoon over peaches. Also, adding ground mace or pumpkin pie spice to the cinnamon is tasty, too. For the MLFB gathering, I added 1/2 t of pumpkin pie spice just for kicks. I also love adding mace to peach desserts - I learned this trick from an excellent soul food cook named Irene who was a member of the Society of Women Engineers with me in the late 80s.

Bake at 375 for 40 - 45 minutes.