

# Golden Peach Pie

Shirley Olson - Polson, MT  
*Taste of Home Grandma's Favorites*

**Servings: 8**

*2 sheets refrigerated pie crust*  
*5 cups (5 medium) fresh peaches, peeled and sliced*  
*2 teaspoons lemon juice*  
*1/2 teaspoon grated orange zest*  
*1/8 teaspoon almond extract*  
*1 cup sugar*  
*1/4 cup cornstarch*  
*1/4 tablespoon ground nutmeg*  
*1/8 teaspoon salt*  
*2 tablespoons butter*

**Preparation Time: 20 minutes****Bake Time:**

Preheat the oven to 400 degrees.

Line a nine-inch pie plate with one crust. Trim, leaving a one-inch overhang around the edge. Set aside.

In a large bowl, combine the peaches, lemon juice, orange zest and almond extract.

In a separate bowl, combine the sugar, cornstarch, nutmeg and salt. Add to the peach mixture. Toss gently to coat. Dot with butter.

Roll out the remaining crust to a 1/8-inch-thick circle. Cut into strips of various widths. Arrange over the filling in a lattice pattern. Trim and seal the strips to the bottom crust. Fold the overhang over. Lightly press or flute the edge. Cover the edge loosely with foil.

Bake for 40 minutes. Remove the foil.

Bake until the crust is golden brown and the filling is bubbly, 10 to 15 minutes longer. Cool on a wire rack.

Store in the refrigerator.

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Per Serving (excluding unknown items): 405 Calories; 17g Fat (37.4% calories from fat); 2g Protein; 62g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 262mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Fruit; 3 1/2 Fat; 1 1/2 Other Carbohydrates.