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# Peach Pie

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**8 large peaches, peeled, pitted and sliced**

**1/3 cup flour**

**2/3 cup sugar**

**1/2 teaspoon cinnamon**

**1 tablespoon lemon juice**

**2 unbaked pie crusts**

Preheat the oven to 425 degrees.

In a mixing bowl, combine the peaches, flour, sugar, cinnamon and lemon juice.

Place an unbaked pie crust in a 9-inch pie pan. Spoon in the filling and cover with another pie crust. Cut slits in the crust and flute the edges.

Bake the pie for 15 minutes.

Lower the oven temperature to 350 degrees. Bake for 45 more minutes or until the filling is bubbling and the crust is browned.

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Per Serving (excluding unknown items): 1005 Calories; 1g Fat (0.9% calories from fat); 10g Protein; 253g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 2 Grain(Starch); 5 1/2 Fruit; 0 Fat; 9 Other Carbohydrates.