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Gamay's Peach Pie Recipe

By AJ Russell

Crust

- 1 cup all-purpose flour
- 1 stick cold butter/diced
- 2 tablespoons sugar
- few drops of ice water

Mix with pastry cutter, knead by hand into ball. Add water drops as needed. Wrap in plastic. Chill in refrigerator for at least an hour. Roll out with rolling pin. Place into pie pan. Pinch edges. Cook in pre-heated 400 degree oven until done and edge is browned, around 15 minutes. Cool.

Filling

- 1 cup sugar
- 1 cup water
- 3 tablespoons corn starch
- 3 tablespoons caro light white corn syrup
- 4 tablespoons lemon jello mix
- 6-8 large yellow peaches

Peel and section peaches. Combine ingredients, except for jello and peaches. Boil until thick and clear. Mix in jello. Toss with peaches. Immediately pour into crust. Chill in fridge for 3-4 hours. Serve.

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