



THE J.M. SMUCKER Co

Peachy Slab Pie

Prep Time Cook Time Serves Difficulty

25 mins 1 hr 18 N/A

Ingredients

- **Crust:**

- 2 cups Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp salt
- 1 1/2 cups well-chilled All Vegetable Shortening
- 10-16 tbsp ice cold water

- **Filling:**

- 8 cups peeled and sliced peaches
- 2 tbsp lemon juice
- 1 tbsp lemon zest
- 1 cup packed brown sugar
- 1/2 cup Robin Hood® Original All Purpose Flour

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- 1 tsp cinnamon
- 1/2 tsp ground ginger

- **Topping:**

- 1 egg, beaten

Directions

Step 1:

Mix flour and salt in a large mixing bowl.

Step 2:

Cut chilled shortening into 1/2" (1 cm) cubes. Work in shortening cubes into flour mixture using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 3:

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.

Step 4:

Divide dough in two balls, one ball slightly larger than the other. Flatten balls into 1/2" (1 cm) thick round disks.

Step 5:

Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

Step 6:

Preheat oven to 450°F (232°C). Grease a 10" x 15" (25 cm x 38 cm) baking pan.

Step 7:

Combine sliced peaches, lemon juice and lemon zest in a large bowl. In a separate bowl, combine sugar, flour, cinnamon and ginger. Pour over peach mixture and mix gently.

Step 8:

Roll larger ball of dough from center outward on a lightly floured surface into a rectangle 1" (2.5 cm) wider than baking pan for the bottom crust. Transfer dough to pan by loosely rolling around rolling pin. Center the rolling pin over the pan, and then unroll, easing dough into baking pan. Roll out remaining dough and set aside.

Step 9:

Fill with peach mixture and top with remaining pastry. Press edges together with fork. Cut slits on top of pastry. Brush top of pie with beaten egg.

Step 10:

Bake in preheated oven 10 minutes, lower heat to 375°F (190°C). Continue baking 55 to 60 minutes, or until fruit is tender and crust is golden. Cool on wire cooling rack.

Images

