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Vanilla Scented All Peach Pie

Ingredients:

Double crust
1 vanilla bean
1 cup of sugar
3 tbsp cornstarch
5 cups thickly sliced peaches
2 tsp fresh lemon juice
2 tbsp butter

Directions

Start by preheating your oven to 400°F. Grab your vanilla bean and carefully slice in half and remove as many seeds as you can into your food processor. Add your sugar to your food processor and pulse several times combining the vanilla and sugar well. Empty your vanilla sugar into a separate container. In another bowl add your cornstarch with about 1/2 cup of your vanilla sugar. Grab your peach slices and add your lemon juice and vanilla sugar. Mix well grab your pie crust and empty in your fruit mixture. Dot the top with butter and carefully cover with your top crust. Brush with milk and sprinkle with you vanilla sugar. Bake for an hour, lowering the temperature to 375°F and rotating 180 degrees, half way through. Allow to cool and serve.