

Plump-Plenty-of-Potent-Peaches Pie



1 cup	Granulated sugar
1/4 cup	All purpose flour
1/4 tsp	Ground cinnamon
1 tsp	Lemon juice
5 cups	Fresh peaches (peeled & sliced) *
2 tbs	Butter
2	Pillsbury Pie Crusts

* frozen peach slices could substitute



Prep:
10 - 20 mins



Cook:
35 - 45 mins



Temp:
425° F

1) Combine the dry ingredients (sugar, flour, and cinnamon) until evenly mixed. Fold lemon juice into the sliced peaches then gently fold in the dry ingredients until evenly mixed.

2) Place one pie crust on bottom of 9 inch deep pie pan. Pour peachy goodness over. Dot the butter over the peachy goodness. Place the other pie crust over, pinching the sides, and then make 4-5 slits in the pie crust.

Note: You can always be extra fancy and make strips of pie crust interwoven like lattice-work as the top pie crust layer.

3) Cover the edge with foil, remove foil last 15 minutes of baking. Bake at 425° F degrees for 35-45 minutes or until bubbly.

Have yourself a peachy time with this decadent dish!