

Southern-Style Peach Pie with Buttery Crust and Sweet Filling

1 cup sugar (+ 2 tablespoons for topping)



OVEN
425°F

TIME
10 min

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INGREDIENTS

Dough for 2 pie crusts
4 cups sliced peaches
1 cup sugar (+ 2 tablespoons for topping)
3 tablespoons all-purpose flour
2 tablespoons melted butter

DIRECTIONS

1. Preheat the oven: Set to 425°F.
2. Prepare the crusts: Place one crust into a pie dish and freeze briefly. Roll out the second crust and cut into 1-inch strips for the lattice top.
3. Make the filling: In a saucepan, combine peaches, sugar, and flour. Cook over low heat, stirring, until a thick syrup forms (about 10 minutes).
4. Cool slightly: Remove from heat and let the mixture cool slightly.
5. Assemble the pie: Pour the peach filling into the chilled crust.
6. Add lattice top: Arrange the strips in a lattice pattern over the filling.
7. Finish: Brush with melted butter and sprinkle with the remaining sugar.
8. Bake: Bake for about 30 minutes, or until the crust is golden brown.
9. Rest: Let the pie sit for at least 5 minutes before serving.

SWAPS & NOTES

Peaches: Fresh peaches are best, but frozen (thawed and drained) can be used.

Sugar: Adjust slightly depending on the sweetness of your peaches.

Flour: Helps thicken the filling into a perfect syrup.

Butter: Adds richness and helps create a golden crust.

TIPS FOR SUCCESS

One key tip is to chill the bottom crust before adding the filling.

This helps prevent a soggy base and keeps the crust flaky.

Cooking the filling beforehand ensures it thickens properly and prevents excess liquid from forming in the pie.

When creating the lattice, don't worry about perfection-slight imperfections add a homemade charm.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-style-peach-pie-with-buttery-crust-and-sweet-filling/>