Kathryn’s Kitchen Recipe from Segment #44, March 2020
Christie Legler’s Easy Pie Crust and Peach Pie made with canned peaches

My good friend from Wisconsin Christie Legler joined me in the kitchen to share her recipes for an easy pie crust and a delicious peach pie made with canned peaches. Her segment first aired on KPOV’s The Point on Friday morning March 3, 2020. Christie’s segment is available as a podcast at KPOV.org – programming – local shows and archives – Kathryn’s Kitchen.

PIE CRUST
Ingredients:
2 cups all-purpose flour
pinch salt
½ cup plus 1 tablespoon vegetable oil
¼ cup milk

Directions:
Stir the flour and salt together in a mixing bowl that will generously hold all the ingredients. In a separate bowl, stir together the vegetable oil and milk. Pour the liquid ingredients into the dry ingredients. Mix. Divide in two.

Roll half the dough between two sheets of waxed paper into a round that will fit into a 9” pie plate. Peel off the top layer of waxed paper. Turn the dough over into the pie plate doing your best to fit it tightly against the bottom and sides. Peel off the second layer of waxed paper. Gently press the dough tightly into the pie plate. Push together any tears. Roll the second half of dough between two sheets waxed paper. Set aside.

PEACH PIE
Pre-heat oven to 400 degrees Fahrenheit.

Ingredients:
1 large can (29 ounces) and one medium size can (15 ounces) sliced peaches
¾ cup white sugar or to taste – probably less (Christie uses ¼ sugar substitute)
4 tablespoon flour
½ teaspoon cinnamon
1 tablespoon butter

Directions:
Pour the canned peaches with juice into a medium sauce pan. In a bowl, mix together the sugar, flour, and cinnamon. Stir the dry ingredients into the peaches. Heat over medium heat stirring occasionally until thickened. Remove from heat. Stir in butter. Pour into prepared pie pan.

Remove the top layer of waxed paper from the second half of rolled pie dough. Carefully flip onto pie. The goal is to get the rolled pie dough to cover the pie. Seal and flute the edges. Add slits to the crust so the filling can vent as the pie is baking. Bake for approximately 40 minutes in 400 degree oven until crust is golden brown and filling is bubbling through vents.

Thank you for supporting KPOV and Kathryn’s Kitchen. You can make a donation to KPOV by going to the station's home page (KPOV.org) and clicking on the “Donate Now” button.