

Peach Apricot Pie

Origin: Martha Stewart's Baking Handbook

Yield: Makes one 9-inch pie

Prep Time: 40 minutes

Cooking Time: 60 to 75 minutes

Inactive Prep Time: 20 minutes

Difficulty: Medium

Imported From: MarthaStewart.com



Ingredients:

- Pate Brisee (recipe listed below)
- 2/3 cup granulated sugar
- 3 tbsp cornstarch
- 1 tbsp. milk
- 1 pound fresh, ripe peaches, pitted and sliced into 1/4-inch-thick wedges
- 1 pound fresh, ripe apricots, pitted and sliced into sixths
- 1/4 tsp salt
- juice of one lemon, cut into small pieces
- 2 tbsp unsalted butter, cut in to small pieces
- 1 large egg yolk
- 1 tbsp heavy cream
- sanding sugar

Directions:

1. On a lightly floured surface, roll out half the dough to a 12-inch round. Drape dough over a 9-inch pie pan, pressing it into the edges. Trim dough to a 1/2-inch overhand all around. Roll out remaining disk of dough in the same manner; transfer (on parchment) to a baking sheet. Chill pie shell and dough until firm, about 30 minutes.

2. In a large bowl, toss together peaches and apricots. Add the granulated sugar, cornstarch, salt, and lemon juice; toss to combine. Remove baking sheet from the refrigerator; transfer dough to a clean surface. Using a cookie cutter, cut dough in to different shapes.

3. Spoon the fruit mixture and any juices into the chilled pie shell, mounding fruit slightly in the center. Dot with butter. Brush the rim of the pie shell with water. Place the cut out dough shapes on top of the fruit, starting at the edges and working your way in. Crimp the edges together, if you like. In a small bowl, whisk together egg yolk and cream; brush on dough shapes and edge of pie shell, being careful not to let it pool. Generously sprinkle entire surface with sanding sugar. Freeze or refrigerate pie until firm, about 30 minutes. Meanwhile preheat the oven to 400 degrees with the rack in the lower third.

4. Place pie on baking sheet. Bake for 20 minutes or until crust begins to turn golden. Reduce oven temperature to 350 degrees. Continue baking, rotating sheet halfway through until the crust is deep golden brown and the juices are bubbling and have thickened, 40 to 50 minutes.

5. Transfer to a wire rack to cool completely. Serve the pie with a dollop of fresh cream or ice cream. The pie is best eaten the same day it is baked, but it can be kept at room temperature, loosely covered with plastic wrap, for up to 2 days.