



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Peach Pie

Ingredients

- 1 lb peaches, seeded and sliced
- 2-9 inch pie crusts
- 2 tbs butter
- 1 cup white sugar
- 1 teaspoon ground cinnamon
- ¼ cup corn starch
- ¼ teaspoon ground nutmeg
- Pinch of salt
- Half a lemon, juiced
- Egg wash

Directions

Heat your oven to 350 F. Grease a 9 inch pie pan. Arrange 1 of the pie crust on the pie pan so it overlaps the edges by 1 inch. Use a fork to prick the pie crust multiple times. Set aside. In a mixing bowl, whisk together the sugar, corn starch, cinnamon, salt, cinnamon, nutmeg. Add the sliced peaches. Gently coat the peaches with the dry mixture until well coated. Transfer to the pie pan. Squeeze the lemon over the peaches. Place the other pie crust evenly over the pan. Bring the edges of the bottom crust over the edges of the top crust and crimp. Brush the egg wash evenly over the pie crust. Make a whole in the center of the pie crust. Place in the oven and bake for 40 minutes.

Peach Spread

Ingredients

- 1 lb peaches, seeded and sliced
- ¼ cup sugar
- Half a lemon, juiced

Directions

Place the peaches in a small pot and bring to a boil. Stir in the sugar. Simmer for another 5 minutes. Take a submersion blender and blend until slightly chunky. Allow to cool completely. Store and refrigerate in an air tight container.

Peach Ice Cream

Ingredients

- 1 lb peaches, seeded and sliced
- 2 cups heavy cream
- 14 oz sweetened condensed milk

Directions

Place the peaches in a food processor. Pulse until the slices are slightly chunky. Set aside. Whip the heavy cream on high setting until soft ribbons begin to form. Change the setting to medium. Pour in the condensed milk. Pour in the peaches. Beat until just combined. Transfer the ice cream to a freezer safe container and freeze overnight.