

# Maple Peach Slab Pie by Stephanie Ferrari

## ***Crust:***

2 ½ C Flour  
1 tsp Salt  
2 tbsp Sugar  
½ C Shortening  
12 tbsp Unsalted Butter (cut into pieces)  
6 tbsp ice water

## ***Filling:***

¾ C Packed Brown Sugar  
2 tbsp Cornstarch  
1 tsp Ground Cinnamon  
¼ tsp Ground Ginger  
1/8 tsp Salt  
¼ C Maple Syrup  
1 tsp Vanilla Extract  
6 C Fresh, Sliced Peaches

To make the crust: combine flour, salt and sugar in a food processor and pulse until combined. Add shortening and process until the mixture has the texture of coarse sand, about 10 seconds. Scatter the butter pieces over the top and cut into the mixture until butter pieces are no bigger than small peas, about ten 1-second pulses. Sprinkle ice water over the mixture and pulse until dough ball just begins to form. Turn out onto a lightly floured surface and knead lightly two or three times to form a ball. Wrap ball in plastic wrap and flatten into a disk shape. Refrigerate at least one hour or up to two days before rolling.

Preheat oven to 400 F. Position oven rack in the bottom third of oven. In large bowl, whisk together brown sugar, cornstarch, cinnamon, ginger and salt. Add peaches, maple syrup, vanilla and lemon juice; toss to coat. Set aside.

Fit one piece of pastry dough into an ungreased 9x13x1 inch sheet pan.

Pour peach filling into crust and spread evenly.

Place remaining piece of dough on top (can be lattice or full crust). Pinch edges of two crusts together to seal, tuck under any extra pastry crust, as needed. Use a knife to cut vents across top of pie crust.

Brush crust with beaten egg.

Bake for 35-40 minutes, until bubbly and golden brown. Remove from oven and set aside to cool completely before slicing.