Pie Crust
Makes 2 9” crust, or a top and bottom of a pie

2 1/2 cups all-purpose flour, or a blend of Whole wheat and all purpose
1 tablespoon sugar, optional
1 teaspoon kosher salt
2 1/4 sticks (9 ounces) unsalted butter, cut into 1/4-inch pats, or grated on a box grater if not using food processor (you can use a 7 oz butter and 2 oz shortening for a softer crust)
4- 6 tablespoons ICE cold water, ice melted down to water preferably

1. Combine flour, sugar, and salt in a food processor, mix well. Add cut butter into the flour mixture and pulse until mixture is mealy and butter pieces are no larger than a size of a small pea. Pour mixture into a large bowl.
2. Drizzle 3 tablespoons of water, mix well with a fork, test to see if dough can come together, adding more water as needed, once you can gather the mixture into a dough, form into 2 disks and refrigerate for at least 30 minutes before using.

To Bake
1. Roll dough out to a 12 inch round.
2. Fold dough into quarters and line the middle of the 8 or 9 inch pie pan with middle of the folded dough.
3. Unfold dough allowing about 1 inch of dough to hang over the edge. Slowly push the dough into the pan.
4. Trim the overhang to about ½ inch and tuck the dough under itself. Crimp edges if desired. Prick bottoms of the pan with a fork.
5. Line with parchment or foil and fill with pie beads/ beans. Refrigerate for 30 minutes.
6. Bake in a 425 degree oven for 15- 20 minutes, remove parchment/ foil with beads/ beans and bake for an additional 5- 10 minutes until brown.
7. Use as needed

Ginger Peach Crumble Pie
1 9” crust, unbaked
4 cups cut 1inch peach chunks about 4- 6 peaches
1/3 cup sugar
¼ cup flour
1 tablespoon fresh lemon juice
1 teaspoon fresh grated ginger
1 teaspoon cinnamon
1 tablespoon butter, cut into small pieces

Topping:
8 tablespoons unsalted butter, grated or cut into small pieces
½ cup sugar (brown or white or a combination)
¾ cups all-purpose flour
1/3 cup lightly packed shredded coconut, unsweetened or sweetened

1. Preheat your oven to 400 degrees and lay your pie crust in a 9” glass Pyrex pan.
2. In a mixing bowl, combine peaches with sugar, flour, lemon juice, ginger, and cinnamon. Pour into the prepared crust.
3. Make topping; combine butter with the other ingredients and mix well, working quickly with your hand crumble the mixture together just until the topping has pieces of butter about the size of peas. Cover the peaches with the crumble mixture.

4. Place pie in the oven and immediately drop the temperature of the oven down to 375 degrees. To help catch any juices that may leak from the pie, line a baking sheet with parchment or foil and place it under the pie.

5. Bake pie for 40-50 minutes or until pie is bubbly in the middle. If the edges or tops begin to brown before the pie is done cooking, gently cover with foil.

6. Remove the pie from the oven and allow it to rest for at least 3 hours before cutting and serving.

Basic Quiche Formula
Serves 4

4 large eggs
1 ¼ cup half and half or milk
1 frozen 9-inch deep dish pie shell
1 cups shredded cheese
1 cup filling of choice

1. Preheat oven to 350 degrees.
2. Beat eggs in a large mixing bowl.
3. Add filling and milk and mix well.
4. Pour mixture into frozen pie crust.
5. Place quiche on cookie sheet and bake on the middle oven rack for 45-50 minutes, or until top is browned and a knife inserted in center comes out clean.