

Peach and Blueberry Summer Pie

Ingredients

¾ cup sugar
6 tbsp all-purpose flour
¾ tsp ground cinnamon
⅛ tsp allspice
4-5 peeled, sliced fresh peaches
1½ cups blueberries
1 tbsp butter
1 egg
2 pie crusts, homemade or store bought
Extra sugar and cinnamon for topping

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Mix sugar, flour, cinnamon and allspice together in a large bowl. Gently fold in blueberries and peaches.

Pour the filling into an uncooked pie crust. Cut the butter into small pieces and distribute evenly over the top of the filling.

Use the second pie crust to create a lattice and cover the pie. Lightly brush the lattice with one beaten egg. Sprinkle sugar and cinnamon over the pie.

Cook at 400°F for 30 minutes; reduce the heat to 375°F for an additional 25 minutes.

Let the pie set for about 4 hours before eating. Enjoy!