

MINI PEACH PIES

YIELDS 6

15 min
Prep Time

30 min
Cook Time

45 min
Total Time



Ingredients

- 4 fresh ripe Peaches
- 2 rolls of Pie Crust, at room temperature
- 1/2 cup Dark Brown Sugar
- 2 tablespoons Bourbon (such as Four Roses or Makers Mark)
- 1 teaspoon Vanilla
- 1 tablespoon Flour
- a pinch of Salt
- 2 tablespoons, plus 1 tablespoon Melted Butter
- Mini Pie Pans (I used 4 ounce tins)
- Optional: Turbinado Sugar (sugar in the raw)

Instructions

1. Heat your oven to 350 degrees.
2. The first step is to remove the peach skin. Bring a small pot of water to a boil. Use a spoon to gently lower the peaches into the boiling water. Leave the peaches in the boiling water for 1 minute. Use this time to prepare an ice bath (a large bowl of cold water and ice). Once a minute has passed use a spoon to remove the peaches from the boiling water and place them in the ice bath. Leave the peaches in the ice bath for 1 minute.
3. Slice the peaches in half and remove the pits. It should be easy to peel the skin off the peaches. Cut the peaches into small slices and place them in a large bowl. Add the brown sugar, bourbon, vanilla, flour, salt, and 2 tablespoons of melted butter, and stir to combine.
4. Next, prepare the pie crusts for the mini pies. I used 4-ounce tins. Unroll the pie crusts, and use a biscuit cutter to cut 12 circles of dough. Use a rolling pin to make 6 of the dough circles $\frac{1}{3}$ bigger and then place them in the bottom of the tins.
5. Fill each pie crust with peach filling. You can slightly overfill them. Add a circle of pie crust on top, cutting slits in the top and sealing the pie crust closed with a fork.
6. I recommend placing the pies on a parchment-lined baking sheet before placing them in the oven. The pie crusts might overflow a little and this makes for easy cleanup.
7. Bake for 20 minutes, and then remove the pies from the oven and brush them with 1 tablespoon of melted butter. Add a sprinkle of turbinado sugar if you have some. Bake for another 10 minutes or until golden brown.
8. Serve warm - you can reheat the pies in the oven at 225 degrees before serving if you are making them in advance. Add a scoop of ice cream on top if you want!