

# Peach Pie - Freeze Dried Pantry

*This recipe makes 1 Pie*



## Ingredients

1 double pie crust of your choice  
7 **cup**s freeze-dried peaches  
(measured before freeze drying)  
2 **tbsp** lemon juice  
½ **tsp** almond extract  
⅔ **cup** flour  
1 **cup** sugar  
½ **tsp** ground cinnamon  
⅛ **tsp** ground nutmeg  
⅛ **tsp** ground cloves  
½ **tsp** fine sea salt

**This is a freeze-dried pantry recipe using already freeze-dried ingredients**

## Directions:

1. Add 2 cups of room-temperature water, lemon juice, and almond extract to the freeze-dried peaches. Let hydrate for 30 minutes. Add more water if needed. Slightly dry centers are okay.
2. Preheat oven to 450°F
3. Place the bottom crust in a greased pie pan
4. In a small bowl, whisk together the dry ingredients
5. Drain any excess water from the peaches
6. Add the dry ingredients to the peaches and mix well. Pour the mixture into the prepared pie pan and spread evenly
7. Place the second crust on top, pinch the edges to seal, and poke holes in the top
8. Bake for 10 minutes. Then, reduce oven temperature to 350°F and bake for 50-60 minutes, until the crust is golden brown and the filling is bubbly and thick. Cover the edges with foil if they darken too quickly
9. Cool for 30 minutes before serving

## Notes:

It is recommended to prepare your peaches as you would to make pie fresh, then freeze dry those peaches. You may want to experiment with adding the lemon juice and almond extract before freeze drying for more intense flavors.

## Nutritional Value Per Slice of Pie (assuming 8)

Calories: 290 Protein: 3 g Fat: 6 g Carbohydrates: 57 g Sugar: 36 g Fiber: 2 g