



## Mark Ballard's Peach Pie

The most sinfully delicious summer sweet treat

- 2 refrigerated pie crusts (or make your own, but why?)
- 2 cups fresh peaches, peeled and sliced (about 4 peaches)
- 1 cup sugar
- 1/3 cup flour
- 2 eggs, beaten
- ½ stick melted butter
- 1 tsp. Cookie Nip
  
- 1 egg beaten
- 2 tablespoons water

Place a prepared pie crust in the bottom of a pie dish. Layer the peach slices in the crust. In a bowl, mix the sugar, flour, beaten eggs, melted butter and cookie Nip. Pour mixture over the peaches. Place prepared pie crust on the top and cut vent holes. Bake at 350 for 25-30 minutes. About ten minutes before the pie finishes baking, remove from the oven and brush with the egg and water mixture. Bake the remaining ten minutes.

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