

Freezer Peach Pie

What's better than peach pie in the middle of the summer? Peach pie in the middle of the winter! Using the method below, you can take fresh peaches and make them pie-ready any time of year.

Ingredients

Makes 1 pie

- 3 cups peaches, peeled, pitted and sliced
- ¼ tsp ground ginger
- ¼ tsp ground cardamom
- ¼ tsp ground cinnamon
- 2 tbsp tapioca starch or cornstarch
- ½ cup granulated sugar

Toss all ingredients together to combine. Be sure spices are distributed throughout. Line a pie pan with foil and transfer the peach mixture to the pie pan. Freeze overnight before removing from pan, peeling foil away and placing in a food storage bag. Return to freezer until ready to bake a pie.

When you're ready to make a pie, prepare your same pie pan with a bottom layer of pie crust. Place frozen filling on top of the bottom crust and cover the top as desired. Wrap foil around the outer edge to prevent burning while baking. Bake in a 450 degree oven for 10 minutes before reducing temperature to 350 degrees and continuing to cook until top crust is brown and filling is bubbling, approx. 20 minutes.

