Individual Whole Peach Pies

Ingredients

- 1 store bought pie crust
- 4 small to medium very ripe peaches, halved and pit removed
- 4 teaspoons honeycomb
- 1 egg
- 4 tsp turbinado sugar



Summary

Yield: 4
Prep Time: 30 minutes
Category: Pies
Cuisine: American

Instructions

Preheat oven to 425 degrees. Lightly coat 4 wells of a muffin tin with cooking spray.

Divide the pie crust dough into quarters. Roll into disks.

Place 1 heaping teaspoon of honeycomb into one side of each peach where the pit was. Place the other half on top so the peach is whole again. Place each peach on the center of each of the dough disks and wrap dough around the peaches. The dough does not have to completely enclose the peach if it does not reach the top. If peach is completely enclosed, use a paring knife to cut several slits for air to escape around the top. If peach is not completely enclosed, be sure the sides are supported by the muffin tin or oven proof bowls, as the halves will want to separate during baking. Place each pastry wrapped peach so that it just sits in the prepared muffin tin well.

In a small bowl whisk together the egg and 2 tablespoons water. Brush egg wash on pastry and sprinkle with 1 teaspoon of turbinado sugar.

Bake for 13-15 minutes or until crust is golden brown. Let cool 5 minutes and then carefully remove from pan.