

PEACH-NECTARINE PIE

2 pie crust home made or 1 pkg pie crust mix	1 cup + 1 Tbs. sugar divided
1½ teaspoon pumpkin pie spice divided	1/3 cup cornstarch
2 lbs peaches, peeled and cut into ¼" thick slices	2 Tbs grated peeled fresh ginger
2 lbs nectarines cut into ¼" thick slices	1 egg lightly beaten

Prepare crust according to directions for 2 crust pie, adding ½ tsp pie spice to mix. Divide dough into 2 pieces, 1 slightly larger than the other; shape into disks. Wrap and refrigerate disks. In bowl combine peaches and nectarines, 1 cup of sugar, corn starch, ginger and remaining pie spice. On lightly floured surface roll larger disk into 11 inch circle; fit it into 9" pie plate. Spoon fruit mixture into pie shell. On lightly floured surface roll remaining disk into 10" circle. Cut into 1" wide strips; arrange in lattice pattern over filling. Trim and flute edges. Refrigerate until dough is firm, 15 minutes. Place baking sheet on rack in center of oven. Preheat oven to 400 degrees. Brush dough with egg; sprinkle with remaining sugar, Bake on hot baking sheet 15 minutes. Reduce oven temperature to 375 degrees. Bake 1 hour, 20 minutes or until crust is golden and filling is bubbly, tenting with foil if browning too quickly. Cool on rack.