

Classic Plum Pie

Crust: One pie crust, such as my Easy Lard Pie Crust

½ tsp. ground cinnamon

Filling:

¼ tsp. ground nutmeg

2 quarts fresh plums

½ tsp salt.

(I use Italian prune plums)

1 egg for egg wash

1 C. organic cane sugar

2 T. organic corn starch

Remove the pits from the plums, and place plums them in a large bowl, if you are using large plums, you may wish to slice them into wedges.

In a separate bowl, mix together all the dry ingredients, then add them to the plums and mix well.

Roll out the crusts (top and bottom) to desired size, and place bottom crust in a pie pan. Add plum filling into into the bottom pie crust, and place the top pie crust over the top. Seal and embellish the pie crust as desired.

For a rich golden brown crust, egg wash the top crust.

Bake at 400° for 40-50 minutes, and serve with plenty of lightly sweetened whipped cream. Enjoy!

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