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Peach and Crème Fraîche Pie
Makes One 10-inch Pie

This pie has all the makings of a favorite summer dish: ease, seasonal flavor, and laid-back appeal. Peaches and cream are a justly celebrated pair, even more so when the “cream” is crème fraîche: Its slight tartness beautifully complements the sweet fruit. As the pie bakes, the crème fraîche sets like a custard, the peaches become tender, and the crumb topping turns golden and perfectly crisp.

1/4 cup confectioner's sugar
3 tablespoons all-purpose flour, plus more for dusting
1/4 teaspoon baking powder
1/8 teaspoon salt
4 tablespoons cold unsalted butter, cut into pieces
1/2 recipe Pâte Sucrée (See crust recipe below)
1-1/2 pounds ripe yellow peaches (4-5), pitted and quartered
2 tablespoons granulated sugar
1/4 cup plus 1 tablespoon crème fraîche

1. In a medium bowl, sift together confectioners' sugar, flour, baking powder, and a pinch of salt. Using a pastry blender or your fingertips, work in butter until mixture resembles coarse meal. Refrigerate crumb topping until ready to use.
2. On a lightly floured surface, roll out dough 1/8 inch thick. Fit into a 10-inch pie plate. Trim dough, leaving a 1-inch overhang; fold under, and crimp as desired. Pierce bottom of shell all over with a fork. Refrigerate or freeze until firm, about 30 minutes.
3. Preheat oven to 400° F. Line shell with parchment, and fill with pie weights or dried beans. Bake 10 minutes. Remove weights and parchment. Bake until pale golden, 5 to 8 minutes more. Transfer to a wire rack to cool slightly. Reduce heat to 375° F.
4. In a medium bowl, sprinkle peaches with granulated sugar and remaining pinch of salt; gently toss to coat. Let stand 15 minutes. Spread 2 tablespoons crème fraîche over bottom of crust; sprinkle with one-third crumb mixture. Arrange peaches on top; spread or dot with remaining 3 tablespoons crème fraîche. Sprinkle with remaining crumb topping.
5. Bake pie until crème fraîche is bubbling and crumb topping is golden brown, about 50 minutes. Cover edge of crust with a foil ring if it browns too quickly. Let pie cool on a wire rack at least 20 minutes. Serve warm or at room temperature.



Peach and Crème Fraîche Pie, (continued)

Pâte Sucrée

Makes enough for two 8- or 9-inch tarts, or two dozen 3-inch tarts

Pâte sucrée, or “sweet pastry,” is a sturdy dough, thanks to its proportion of sugar and the addition of egg yolks. It’s a good choice for tarts, which are most often unmolded before serving. It is also more tender than pâte brisée, breaking cleanly under a fork instead of shattering into flakes.

2-1/2 cups all-purpose flour
1/4 cup sugar
1/4 teaspoon salt
1 cup (2 sticks) cold unsalted butter, cut into small pieces
2 large egg yolks, lightly beaten
2 to 4 tablespoons cold heavy cream or ice water

Pulse flour, sugar, and salt in a food processor until combined. Add butter, and pulse just until mixture resembles coarse meal. Add yolks and drizzle 2 tablespoons cream evenly over mixture; pulse just until dough begins to come together, no more than 30 seconds. If dough is too dry, add remaining cream, 1 tablespoon at a time, and pulse. Divide dough in half, pat each half into a disk, and wrap in plastic. Refrigerate 1 hour or up to 2 days, or freeze up to 3 months (thaw in refrigerator before using).