

# Peach-Strawberry Pie

*All-Time Favorites Cookbook Volume 3 (2008)  
Better Homes and Gardens Magazine*

## Servings: 8

*4 cups sliced, peeled fresh peaches OR  
frozen, unsweetened peach slices  
1 recipe Oil Pastry for Double-Crust  
Pie (see Desserts/ Pies)  
1 cup sugar  
3 tablespoons all-purpose flour  
2 teaspoons quick-cooking tapioca  
2 cups fresh strawberries, coarsely  
chopped  
4 teaspoons butter  
1 tablespoon sugar*

Thaw the peaches, if frozen. Drain the peaches and set aside.

Prepare the pastry. Peel off the top layer of waxed paper from one pastry circle. Invert into a nine-inch pie plate. Remove the remaining sheet of waxed paper. Ease the paper into the plate without stretching it. Trim the pastry to the edge of the pie plate. Set aside.

Preheat the oven to 400 degrees.

For the filling: In a bowl, combine the sugar, flour and tapioca. Add the peaches and strawberries. Toss gently to combine. Spoon the filling into the pastry-lined pie plate. Dot with butter.

Peel one sheet of waxed paper off the remaining pastry circle. Carefully cut slits in the pastry to allow steam to escape. Invert the pastry onto the filling. Remove the remaining sheet of waxed paper. Trim the pastry to 1/2-inch beyond the edge of the pie plate. Fold the top pastry under the bottom pastry. Flute the edge as desired. Sprinkle with the sugar.

Bake for 45 to 50 minutes or until the top is golden and the filling is bubbly in the center. If necessary to prevent overbrowning, cover the edge of the pie with foil during the last 10 minutes of baking.

Cool completely on a wire rack.

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Per Serving (excluding unknown items): 141 Calories; 2g Fat (12.7% calories from fat); 1g Protein; 31g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 20mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1/2 Fat; 2 Other Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	141
% Calories from Fat:	12.7%
% Calories from Carbohydrates:	85.8%
% Calories from Protein:	1.5%
Total Fat (g):	2g
Saturated Fat (g):	1g
Monounsaturated Fat (g):	1g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	5mg
Carbohydrate (g):	31g
Dietary Fiber (g):	1g
Protein (g):	1g
Sodium (mg):	20mg
Potassium (mg):	66mg
Calcium (mg):	6mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	21mg
Vitamin A (i.u.):	82IU
Vitamin A (r.e.):	19RE

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	trace
Folacin (mcg):	11mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

## Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1/2
Other Carbohydrates:	2

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

Calories 141      Calories from Fat: 18

### % Daily Values\*

<b>Total Fat</b>	2g	3%
Saturated Fat	1g	6%
<b>Cholesterol</b>	5mg	2%
<b>Sodium</b>	20mg	1%
<b>Total Carbohydrates</b>	31g	10%
Dietary Fiber	1g	4%
<b>Protein</b>	1g	
<b>Vitamin A</b>		2%
<b>Vitamin C</b>		35%
<b>Calcium</b>		1%
<b>Iron</b>		2%

\* Percent Daily Values are based on a 2000 calorie diet.