

ONE CRUST PASTRY SHELL

- 1/3 cup shortening
- 2 tablespoons butter or margarine, softened
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 3 tablespoons cold water
- 3 or 4 drops yellow food coloring, optional

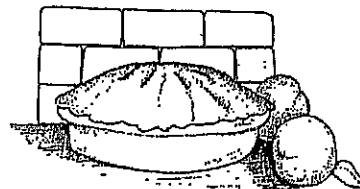


Cut shortening and butter into flour and salt using pastry blender until particles resemble coarse crumbs or small peas. Combine water and food coloring. Sprinkle over flour mixture while stirring with fork, until particles are just moist enough to cling together and form a ball. (You may not need all the water.)

Form dough into ball. Flatten to 1/2 inch on floured pastry cloth. Roll out to scant 1/8 inch thick circle, at least 2 inches larger than inverted pie plate. Fit loosely into pie plate. Do not stretch dough or it will shrink while microwaving. Let stand 10 minutes. Trim pastry overhand to generous 1/2 inch. Fold to form high-standing rim; flute. Prick with fork, continuously at bend and 1/2 inch apart on bottom and side. Microwave at High 5 to 7 minutes, rotating plate 1/2 turn every 3 minutes. If crust bubbles, gently push back into shape. Check for doneness by looking through bottom of plate. Crust will not brown, but will appear dry and opaque. Makes 9 inch pie shell.

FRESH PEACH PIE

- 3 tablespoons water
- 1/4 teaspoon almond extract
- 2 teaspoons ascorbic acid crystals (such as Fruit Fresh)
- 2 pounds firm ripe peaches (about 6)
- 3 tablespoons minute tapioca
- 1/4 cup packed brown sugar
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1 (9-inch) pie shell, baked
- 6 pecan shortbread cookies, crushed



Measure water, extract and ascorbic acid crystals into a 2 quart batter bowl; stir to dissolve. Peel peaches and slice uniformly. Add to mixture and coat peaches to prevent turning brown. Add tapioca, sugar and spices. Toss gently and cover with plastic wrap. Microwave on High 6 minutes, stirring once. Let stand 10 minutes before pouring into pie shell. Top with crushed cookies. Let cool 1 hour before slicing. Makes 6 servings.