Vanilla Bean Peach Pie in a Whole Wheat crust

Pastry

2 ½ cups white flour

½ cup whole wheat flour

1 teaspoon salt

½ cup butter

8 TBS leaf lard (ask your butcher)

½ cup ice water

Mix flours and salt in a big bowl. Add butter and lard and mix by hand until it becomes pecan-sized pieces. Add ice water and mix by hand until it begins to form a ball. Don’t over work. When holding together well, separate into two fat hockey pucks and place in fridge to rest at least an hour.

Filling:

I prefer freestone peaches because they are easier to get the pit out, but that’s just me being lazy. I also like to leave the skin on, but some people skin them first. Whichever and whatever, slice **8-10 peaches** thick and put the slices in a large bowl.

Slit **a plump vanilla bean** lengthwise and scrape the tiny seeds into your food processor bowl. Add **1 cup of sugar** (I use Baker’s sugar because it’s nice and fine for this purpose, but regular ole sugar will do just fine). Mix ½ of the vanilla sugar mixture in a separate small bowl with 3 TBS cornstarch. Add vanilla sugar cornstarch mixture to peaches. Add **2 tsps lemon juice**. Mix well and set aside.

Preheat oven to 400 degrees. Roll out bottom pastry and place in deep dish pie pan. Pour the peach mixture into the dish smoothing the top. Dot with **2 TBS cold butter**.

Roll out top pastry and place over the peaches. Crimp the edges. Make sure there are steam vents as this pie loves to creep out the edges while baking. Bake at 375 degrees for 30 minutes. Rotate the pie so the front is now the back. Bake another 30 minutes at 400 degrees.

Remove from oven and sprinkle with **¼ of the vanilla sugar mixture**. Sprinkle the remaining ¼ to make it a little sweeter if you prefer, or add it to whipped cream to add a dollop when serving, or add it to your coffee. Impress your friends that you keep vanilla sugar in your pantry at the ready.