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Bourbon Peach Pie

Ingredients:

Deep dish double crust
3 lbs frozen peaches (defrost)
1/2 stick butter
1/2 cup brown sugar
1 1/2 cinnamon
1/4 tsp nutmeg
1 1/4 cup cream
1/2 cup Bourbon
milk
sugar

Directions

Start by preheating your oven to 350°F and combining your dry ingredients together in a bowl. Melt your butter in a skillet over medium heat. Add your peaches and add your dry ingredients mixing everything together well. Add your cream mixing together well and then add your bourbon. Boil for 20 minutes and grab your crusts. Empty your peach mixture into your deep dish pie crust and moisten the overhang. Grab your top crust carefully placing it over your filling and pinch the crust together. Vent to your liking, brush with milk, sprinkle with sugar and place in the oven. Bake for 45 minutes and allow to cool before serving.