



Grilled Berry Peach Pie



Learn how to grill a pie! It's easy to make pie on the grill and this Grilled Berry Peach Pie can be the first one you try!

Prep Time 15 minutes

Servings 8 servings

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Ingredients

- 1 [pie crust](#) from a pack of two or you can use a homemade crust
- 3 cups berries fresh or frozen, see note
- 1/3 cup granulated sugar plus more for sprinkling
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice from 1/2 a lemon
- Zest of 1/2 a lemon about 1 teaspoon
- 1 teaspoon heavy whipping cream
- 2 disposable foil pie pans or square baking pans

Instructions

1. Preheat grill to as close to 350°F as you can get it.
2. Place berries in a large bowl. Sprinkle with sugar, cornstarch, lemon juice and zest. Toss with your hands.
3. Unroll pie crust and place it in a disposable foil pie plate (or a disposable foil square pan). Place fruit in the center and fold up the edges to form the crust. Brush the edges with heavy whipping cream and sprinkle with granulated sugar (optional).
4. Place a second foil pie plate or square baking pan upside down on the grill. Place the pie (in its pan) on top of the inverted pan and close the lid to the grill. Cook until the crust is cooked through, from 20-30 minutes depending on how hot your grill is. Check it at 15 minutes and then every few minutes after to make sure it doesn't burn.
5. Carefully remove pie from grill. Cool before slicing. Serve with whipped cream or ice cream!