Recipe

peach & raspberry pie

for a family of 4

Golden, flaky puff pastry on top of juicy peach slices and sweet raspberries, baked to perfection. Deliciously light and naturally sweet, it's best served with a dollop of creamy plain yoghurt for a simple yet irresistible treat.

Ingredients

2 tins of peach slices in juice (not in syrup), drained

A big handful of frozen raspberries

1 sheet of puff pastry

Ingredients (optional)

1 egg, whisked to use as a glaze on pastry (this helps it go golden)

Method through oven

Preheat oven to 200°C

Lay your drained peaches in a smallish oven proof dish so that the pieces are slightly overlapping

Add raspberries on top of peaches

Lay your pastry on top of fruit, you could have some fun cutting out shapes and layering the pastry to make patterns or letters

If choosing to, using a pastry brush, brush the egg glaze onto the pastry

Bake in the oven for about 45 minutes or until the pastry has gone golden and risen

E: hello@nurserykitchen.co.uk
T: 01245 808080
nurserykitchen.co.uk
@nurserykitchen

Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 14/04/2026.