"Fried" Peach Pie

pie crust

peach pie filling

1 egg

1 Tablespoon milk

raw sugar

Prepare pie crust and filling as directed.

Roll pie crust to a think layer and cut it into circles.

Place the circles on a silpat lined baking sheet.

Top with a spoonful of peach filling.

Fold circle in half and seal edges with a fork.

Combine egg and milk and beat until frothy.

Brush over pastry.  Sprinkle with sugar.

Cut slits in the top.

Bake 18 minutes at 425.