Peach Raspberry Pie

1/4 cup all-purpose flour

1 recipe double crust pie dough

1 large egg

1 tablespoon milk

4 pounds (about 8 large) peaches, sliced

1/2 pint raspberries

1/2 cup sugar

2 tablespoons unsalted butter, cut into small pieces

Roll out half of pie dough into a 13" circle.

Transfer to a 9" pie plate and chill 30 minutes in refrigerator.

Gently stir together peaches, raspberries, sugar and flour.

Spoon into chilled pie crust.

Dot with chilled butter.

Whisk together egg and milk.

Roll out remaining pie dough.

Brush rim of bottom crust with egg mixture.  Top with second crust.

Crimp the edges of the pie and refrigerate 30 minutes.

Brush pie with egg glaze and sprinkle with coarse sugar.

Bake 20 minutes at 425.  Reduce heat to 350 and bake another 30-40 minutes.