

## Peach Recipes

### Peach Cobbler

1 cup milk  
1 cup sugar  
1 quart fresh peaches (sliced)

1 cup flour  
3 tsp. baking powder  
½ stick of butter or margarine

Preheat oven to 350°. Melt butter in casserole dish. Mix flour, baking powder and sugar together and then add milk. Add to melted butter in dish, stir lightly. Cover with peaches. Bake for 1 hour or until golden brown on top.

Serve warm with milk or ice cream or plain.

### Peach Muffins

2 cups unsifted flour  
1 Tbsp. baking powder  
½ tsp. ground cinnamon  
¾ cup milk  
1 large egg, slightly beaten

2/3 cup sugar  
½ tsp. salt  
½ ground nutmeg  
¼ cup margarine (½ stick)  
½ cup chopped fresh/drained, thawed frozen peaches

Preheat oven to 350°. Grease twelve 2.5 inch muffin pan cups. In a large bowl, combine flour, sugar, baking powder, salt, cinnamon and nutmeg. In a 2-cup glass measuring cup, stir together milk, butter and egg. Add milk mixture to flour mixture and stir just until dry ingredients are completely moistened. Batter should be lumpy. Fold in peaches. Divide muffin batter into greased muffin-pan cups, filling each 2/3 full. Bake 20 to 25 minutes or until muffins are golden and center springs back when lightly pressed with fingertip. Cool for 5 minutes, then remove muffins and serve. (Makes 12 muffins)

### Peach and Red Pepper Relish

5 large red bell peppers (chopped fine) 4 stalks celery (chopped finely)  
1 large red onion  
½ cup brown sugar (packed)  
½ cup apple cider vinegar  
1 package sure-gel

8 ripe peaches  
1 tsp. salt  
1 Tbsp. mixed pickling spice  
1-2 cups sugar

Peel, pit and coarsely chop the peaches. Place pickling spike in a small cheesecloth bag. Combine all ingredients in a heavy bottomed pot and bring to a boil, add sure-gel then stir continuously to prevent burning once mixture begins to thicken. Simmer uncovered for approximately 1.5 hours until desired consistency is reached. Discard spice bag. Bring to a boil once more and add 1-2 cups sugar then bring

to a hard boil for 1 minute. Remove from heat. Fill jars to ½ inch below the rim and process in a hot water bath for 10 minutes.

### **Peach Tea Bread**

2½ cups unsifted flour	1 cup sugar
1 Tbsp. baking powder	½ tsp. salt
½ ground nutmeg	1½ c. finely chopped fresh peaches or drained-thawed frozen peach slices
1 Tbsp. lemon juice	1/3 cup vegetable oil
1/3 cup milk	2 large eggs
2 tsp. vanilla extract	1/3 cup chopped walnuts

Preheat oven to 350°. Grease twelve 9 by 5 inch loaf pan. In a large bowl, combine flour, sugar, baking powder, salt and nutmeg. In a medium-sized bowl, combine peaches and lemon juice. In a 2-cup glass measuring cup combine oil, milk, eggs and vanilla. Add oil mixture to flour mixture and stir just until dry ingredients are moistened. Do not overbeat. Fold in peaches and walnuts. Spoon into greased pan. Bake bread 55-60 minutes or until top is golden and center springs back when lightly pressed with fingertip. Cool in pan on wire rack 10 minutes. Remove from pan and cool to room temperature before slicing. (Makes 10 servings)

### **Streusel Cream Peach Pie**

Unbaked Pie Crust	3 cups halved, peeled peaches (8-10 Peaches)
½ cup sugar	½ cup nutmeg
1 egg	2 Tbsp. cream (or milk)*
¼ cup brown sugar	¼ cup butter
½ cup flour	

Preheat oven to 425°. Make pastry for 9-10 inch pie crust. Arrange halved peaches on unbaked crust. Mix together sugar and nutmeg and sprinkle over peaches. Beat together 1 egg and 2 Tbsp. cream/milk and then pour over peaches (towards center).

Mix the brown sugar, flour and butter together until crumbly. Then sprinkle over peaches. Bake 45-55 minutes, lowest shelf in oven (peach juice should bubble up).

\*(Usually this amount is enough for 2 pies)

Melt butter in casserole dish. Mix flour, baking powder and sugar together and then add milk. Add to melted butter in dish, stir lightly. Cover with peaches. Bake for 1 hour or until golden brown on top.

Serve warm with milk or ice cream or plain.