

The Peach Cookbook

295 Recipes

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Peachy Fruit Salad

Ingredients

2 fresh peaches - peeled, pitted and sliced
1 medium red apple, chopped
1 cup halved seedless red grapes
1 medium ripe mango or additional peach, peeled and sliced
1 medium firm banana, sliced
1 1/2 cups apple pie filling

Directions

In a large bowl, combine the fruit. Add pie filling and toss to coat. Refrigerate until serving.

Easy Peach Cobbler

Ingredients

1 cup white sugar
1/2 cup butter, room temperature
1 cup self-rising flour
1 cup milk
1 (15 ounce) can peaches

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a one-quart baking dish or 9 inch square pan, cream together sugar and butter. Mix in flour and milk until smooth. Pour peaches and their juice over the top.

Bake 25 to 30 minutes in the preheated oven, until golden brown.

Austrian Peach Cookies II

Ingredients

3/4 cup unsalted butter
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
3 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 cup milk

1/4 cup semisweet chocolate chips
2/3 cup apricot jam
1/3 cup ground pecans
2 teaspoons rum

1/4 cup water
1 cup white sugar
2 drops red food coloring
4 drops yellow food coloring

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter and 1 cup sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour and baking powder, stir into the creamed mixture alternately with the milk. Roll dough into 1 inch balls and place balls 1 inch apart onto an ungreased cookie sheet.

Bake for 15 to 20 minutes in the preheated oven, until cookies start to brown on the bottom. remove from baking sheets and cool on wire racks.

When cookies are completely cool, carve a hole into the flat side of each cookie using a small knife. Save the crumbs. In a heatproof bowl, melt chocolate chips in a microwave or over a pan of simmering water. Stir frequently until smooth. In a medium bowl, stir together the melted chocolate, apricot jam, ground pecans, rum and reserved crumbs until well blended. Fill the carved out centers of the cookies with the chocolate mixture and stick two cookies together with the filling sides in to form a peach shape.

Divide the remaining cup of sugar into two bowls. One bowl should contain 1/4 cup and 3/4 cup in the other. Color the small bowl with the red coloring by working it in with your fingers. Color the other bowl with the yellow coloring and add a pinch of the red sugar to it to make a peachy color. Brush each cookie with water and roll them first in the yellow sugar, then dip a part of them into the red sugar to give them a blush. Insert plastic green stems into the top for a realistic effect.

Apricot and Peach Fried Pies

Ingredients

4 cups all-purpose flour
2 teaspoons salt
1 cup shortening
1 cup milk
8 ounces dried apricots
1 (6 ounce) package dried peaches
3/4 cup white sugar
2 cups vegetable oil for frying

Directions

To Make Crust: In a large bowl, mix together flour and salt. Cut in shortening until mixture is crumbly. Mix in milk and stir until dough forms a ball. Roll out dough and cut into 18 6-inch circles. Set aside.

To Make Filling: In a large saucepan, combine apricots, peaches, and sugar. Add enough water to cover fruit. Cover pan and cook over low heat until fruit is falling apart. Remove lid and continue to cook until water is evaporated.

Place oil or shortening in small high-sided skillet. Place over medium heat. Spoon equal amounts of filling into each pastry circle and fold in half. Seal pastry with a fork dipped in cold water.

Fry a few pies at a time in hot oil, browning on both sides. Drain pies on paper towels.

Peach and Lavender Ice

Ingredients

2 pounds sliced frozen peaches,
thawed
1 1/2 cups white sugar
1/2 cup dried lavender flowers
3 tablespoons lemon juice
3 cups water

Directions

Puree peaches with sugar until smooth. Stir in lavender blossoms, and let stand at room temperature for 2 hours. Stir in lemon juice and water, then place into refrigerator and refrigerate until cold, about 2 hours.

Freeze in a 6-quart ice cream maker according to manufacturer's instructions.

Golden Peach Pork Chops

Ingredients

1 (29 ounce) can peach halves,
drained
5 bone-in pork loin chops (1 inch
thick)
1 tablespoon vegetable oil
salt and pepper to taste
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 (8 ounce) can tomato sauce
1/4 cup cider vinegar

Directions

Drain peaches, reserving 1/4 cup juice (discard remaining juice or save for another use); set fruit and juice aside. In a large skillet, brown pork chops on both sides in oil; transfer to a slow cooker. Sprinkle with salt and pepper.

In a bowl, combine the brown sugar, cinnamon and cloves; mix well. Add the tomato sauce, vinegar and reserved peach juice. Pour over the chops. Arrange peach halves on top. Cover and cook on low for 6-8 hours or until the meat is tender.

Peachy Keen Smoothie

Ingredients

1 cup sliced peaches
4 cubes ice (optional)
1/4 teaspoon ground nutmeg
1/2 teaspoon vanilla extract
1/2 teaspoon honey
2 teaspoons wheat germ
1 tablespoon rolled oats
1 cup vanilla soy milk

Directions

Place the peaches, ice, nutmeg, vanilla extract, honey, wheat germ, oats, and soy milk into a blender. Cover, and puree until smooth. Pour into glasses to serve.

Moroccan Peach Roasted Chicken

Ingredients

1/4 cup margarine or butter
1/4 cup honey
1 teaspoon rose water
1 teaspoon salt
ground black pepper to taste
4 pounds bone-in chicken pieces,
with skin
1 pound fresh peaches, pitted and
sliced
1 tablespoon white sugar
1/2 cup toasted slivered almonds
(optional)

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a glass measuring cup, combine the margarine, honey, rose water, salt and pepper. Heat in the microwave until margarine has melted, about 30 seconds. Place chicken in a baking dish and pour the margarine mixture over it. Stir to coat the chicken completely. Place the dish of chicken into the oven.

Cook uncovered in the preheated oven until chicken pieces have browned, about 15 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C). Add the peaches to the dish and sprinkle with sugar. Continue to roast until chicken is cooked through, about 20 more minutes.

Remove chicken pieces to a serving dish and pour the juices from the pan over them. Garnish with slivered almonds.

Blackberry Peach Pie

Ingredients

3 cups fresh blackberries
3 fresh peaches - peeled, pitted and sliced
3 tablespoons cornstarch
3/4 cup white sugar
1 double crust ready-to-use pie crust
2 tablespoons butter, melted
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 450 degrees F (230 degrees C).

Mix the blackberries, peaches, cornstarch, and sugar in a large bowl.

Press one of the pie crusts into the bottom of a 9-inch pie pan. Pour the blackberry mixture into the pie crust. Cover with the remaining pie crust. Crimp the edges of the two crusts together to seal. Cut slits in the top of the pie to vent. Brush the top with the melted butter. Sprinkle the cinnamon and nutmeg over the top.

Bake in preheated oven for 15 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and continue to cook until top crust is golden brown, 35 to 40 minutes.

Drumsticks with Peach and Honey

Ingredients

- 2 teaspoons butter
- 1 teaspoon minced garlic
- 10 chicken drumsticks
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 teaspoon butter
- 1/2 onion, sliced
- 5 teaspoons honey
- 2 teaspoons soy sauce
- 1/2 teaspoon ground ginger
- 1 cup water
- 1 lemon, thinly sliced
- 1 teaspoon cornstarch
- 2 teaspoons water
- 1 peach, peeled and sliced

Directions

Heat 2 teaspoons of butter in a large skillet over medium-low heat. Stir in the garlic, and cook for a minute or two until the garlic softens and mellows. Season the chicken with salt and pepper, and add to the skillet. Cook until the chicken has browned on all sides, about 15 minutes.

When the drumsticks have browned, remove, and set aside. Melt the remaining 1 teaspoon butter in the skillet, and stir in the sliced onion. Cook and stir until the onion begins to soften, about 5 minutes, then stir in the honey, soy sauce, ginger, and 1 cup of water. Return the drumsticks to the skillet, and bring to a boil over high heat. Reduce heat to medium-low, spread the lemon slices overtop, cover with a lid, and simmer until the drumsticks are tender and no longer pink at the bone, about 15 minutes.

Once the drumsticks have cooked, remove them to a serving platter and keep warm. Dissolve the cornstarch in 2 teaspoons of water, and stir into the simmering sauce. Add the peach, and cook until the sauce thickens and returns to a simmer. Pour sauce over the drumsticks to serve.

Austrian Peach Cookie

Ingredients

1 cup white sugar
3/4 cup vegetable oil
1/2 cup milk
2 eggs
3/4 teaspoon baking powder
1/2 teaspoon vanilla extract
3 2/3 cups all-purpose flour
1 cup apricot preserves
1/2 cup chopped almonds
3 ounces cream cheese, softened
2 tablespoons instant tea powder
2 1/2 tablespoons brandy
3/4 teaspoon ground cinnamon
1/4 cup red decorator sugar
1/2 cup orange decorator sugar

Directions

Preheat oven to 325 degrees F (170 degrees C).

Combine sugar, oil, milk, eggs, baking powder and vanilla in large bowl. Blend in enough flour to form a soft dough.

Roll into walnut size balls. Place on ungreased cookie sheets

Bake for 15-20 minutes. Cookies will be pale. Remove to rack to cool.

Hollow out cookie center. Reserve crumbs. Combine 2 cups crumbs, preserves, almonds, cream cheese, instant tea powder, brandy and cinnamon. Mix to blend.

Fill cookies with crumb mixture. Press 2 cookies together to form peach.

Brush lightly with brandy or water and dip one spot in the red sugar for blush and roll entire cookie in orange sugar. Top with a icing leaf or purchase the plastic peach leaves.

Fresh Peach Sauce

Ingredients

1/2 cup water
3 tablespoons sugar
2 tablespoons cornstarch
1 dash ground nutmeg
1 cup sliced peeled fresh peaches
1/8 teaspoon almond extract

Directions

In a saucepan, bring water, sugar, cornstarch and nutmeg to a boil; boil for 1 minute. Add peaches. Bring to a boil; boil another 1-2 minutes. Remove from the heat; stir in extract. Serve warm.

Dolce Pesca (Sweet Peaches)

Ingredients

4 fresh figs
1/2 cup pine nuts
4 peaches, halved and pitted
1/4 cup white sugar
1 cup white wine
1/2 cup brandy

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line a baking sheet with foil.

Place the figs and pine nuts in the bowl of a food processor and pulse until fine. Place the halved peaches onto the prepared baking sheet, cut side up. Sprinkle evenly with the white sugar. Pour the white wine over the peaches, and stuff them with the fig mixture. Pour the brandy over the peaches.

Bake in the preheated oven until browned, about 15 minutes.

PHILADELPHIA Peaches 'N Cream No-Bake

Ingredients

2 cups HONEY MAID Graham
Cracker Crumbs
6 tablespoons margarine, melted
1 cup sugar
4 (8 ounce) packages
PHILADELPHIA 1/3 Less Fat
Cream Cheese, softened
1 (3 ounce) package JELL-O
Peach Flavor Gelatin
2 fresh peaches, chopped
1 (8 ounce) tub COOL WHIP LITE
Whipped Topping, thawed

Directions

Mix graham crumbs, margarine and 1/4 cup sugar; press onto bottom of 13x9-inch pan. Refrigerate while preparing filling.

Beat cream cheese and remaining 3/4 cup sugar in large bowl with mixer until well blended. Add dry gelatin mix; mix well. Stir in peaches and whipped topping. Spoon over crust; cover.

Refrigerate 4 hours or until firm. Store leftovers in refrigerator.

Peach Tea

Ingredients

3 cups water
3 family size tea bags
2 fresh peaches - peeled, pitted
and sliced
1 cup water
1 1/2 teaspoons stevia powder

Directions

Bring 3 cups water to a boil in a saucepan over high heat. Add the tea bags, and steep for 15 minutes. Remove tea bags.

Meanwhile, place peaches with 1 cup water into the jar of a blender, and blend until very smooth. Pour the peach mixture, tea, and stevia powder into a 1 gallon pitcher. Fill the pitcher to the top with water, and stir until blended.

No Bake Peach Pie

Ingredients

1/2 cup water
2/3 cup white sugar
3 tablespoons cornstarch
1 tablespoon butter
6 fresh peaches, peeled, pitted,
and sliced
1 (9 inch) graham cracker pie crust

Directions

Stir together the water, sugar, cornstarch, and butter in a small saucepan over medium-high heat. When the mixture has come to a boil, add a few slices of the peaches, then lower heat to medium-low and simmer for 5 minutes until thick and smooth. Remove from the heat, and allow to cool completely.

Place the remaining peach slices into the pie crust, and spread the sauce all over them, covering completely. Refrigerate for at least 3 hours, or until firm before serving.

Peaches 'n Creme Pie

Ingredients

1 1/2 cups finely crushed NILLA
Wafers
1/3 cup butter, melted
1 pkg. (4 serving size) JELL-O
Brand Orange Flavor Gelatin
3/4 cup boiling water
2 cups ice cubes (not cold water)
1 1/2 cups thawed COOL WHIP
Whipped Topping
1 cup chopped, peeled fresh
peaches

Directions

Combine crumbs and butter. Press firmly onto bottom and up side of 9-inch pie plate.

Stir gelatin into boiling water until completely dissolved. Add ice cubes. Stir until gelatin is slightly thickened; remove any unmelted ice. Add whipped topping; stir with wire whisk until well blended. Gently stir in peaches.

Refrigerate 15 min. or until gelatin mixture is thick enough to mound; spoon into crust. Refrigerate 3 hours or until set. Store leftover pie in refrigerator.

Single Crust Peach Pie

Ingredients

3/4 cup white sugar
2 tablespoons butter, softened
1/3 cup all-purpose flour
1/4 teaspoon ground nutmeg
6 fresh peaches - pitted, skinned,
and sliced
1 recipe pastry for a 9 inch single
crust pie

Directions

Cream sugar and butter or margarine together. Add flour and nutmeg; mix until mealy. Spread 1/2 of mixture in pie crust. Arrange peaches on top of crumb mixture. Sprinkle remaining crumb mixture on top of peaches.

Bake at 450 degrees F (230 degrees C) for ten minutes. Reduce heat to 350 degrees F (175 degrees C). Continue baking for 40 minutes, or until brown.

Nana's Southern Pickled Peaches

Ingredients

4 cups sugar
1 cup white vinegar
1 cup water
2 tablespoons whole cloves
4 pounds fresh clingstone
peaches, blanched and peeled
5 (3 inch) cinnamon sticks

Directions

Combine the sugar, vinegar and water in a large pot, and bring to a boil. Boil for 5 minutes. Press one or two cloves into each peach, and place into the boiling syrup. Boil for 20 minutes, or until peaches are tender.

Spoon peaches into sterile jars and top with liquid to 1/2 inch from the rim. Put one cinnamon stick into each jar. Wipe the rims with a clean dry cloth, and seal with lids and rings. Process in a hot water bath for 10 minutes to seal, or consult times recommended by your local extension.

Creamy Peach Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
4 cups fresh peaches - peeled, pitted and sliced
3/4 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon freshly grated nutmeg
1 cup heavy whipping cream

Directions

Peel and slice peaches.

Combine sugar, flour, salt and nutmeg. Add to the peaches and toss lightly. Turn out into pie shell. Pour whipping cream evenly over top.

Bake in a preheated 400 degree F (205 degrees C) oven for 35-45 minutes or until firm and golden brown on top. Chill for several hours before serving.

Peach Cobbler VI

Ingredients

1 cup all-purpose flour
1/2 cup brown sugar
1/2 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract
3/4 cup milk
1/2 cup margarine, melted
1 (29 ounce) can sliced canned
peaches, drained
1 teaspoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine flour, sugars, baking powder, salt and vanilla. Pour milk into dry ingredients and then stir in melted margarine. Mix thoroughly.

Pour mixture into a 9x13 inch baking pan. Arrange peaches on top and sprinkle with cinnamon. Bake in preheated oven for 30 minutes.

Peach Smoothie

Ingredients

1 (15 ounce) can sliced peaches,
drained
4 scoops vanilla ice cream
2 cups vanilla soy milk
1/4 cup orange juice

Directions

In a blender, combine peaches, ice cream, soy milk and orange juice. Blend until smooth. Pour into glasses and serve.

Apricot Brandy and Peach Schnapps Pound Cake

Ingredients

3 cups white sugar
1 cup butter, softened
6 eggs, beaten
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/4 cup apricot brandy
1 teaspoon lemon zest

1 cup white sugar
1/2 cup peach schnapps
1 cup water
1 teaspoon lemon zest

1 cup apricot preserves
1/2 cup apricot brandy
1 teaspoon lemon zest
1/2 cup almonds

Directions

Butter and flour one angle food tube cake pan. Preheat oven to 325 degrees F (175 degrees C).

In a mixing bowl, cream together butter and sugar for 5 minutes. Add eggs one at a time. Beat well. Sift flour with soda and salt; add sour cream and brandy ending with flour. Bake for 1 hour 15 minutes.

Prepare the syrup in a sauce pan by combining the sugar, peach flavored liqueur, water and lemon zest. Boil for 1 minute.

Turn cake out onto plate and punch holes in bottom of cake with ice pick or something similar. Slowly pour all of syrup into holes until cake is penetrated and syrup is absorbed. Immediately turn cake right side up onto serving plate.

Prepare the topping/glaze by combining the apricot preserves, apricot brandy and lemon zest in a sauce pan and boiling for 1 minute. Drizzle over top of cake. Place sliced almonds on top of glaze along with a little lemon zest if desired.

Serve the cake with sliced fresh peaches and coat with 1/2 cup citrus juice. Add one basket blueberries and mix together. Pour 1/2 cup peach flavored liqueur and 1/2 cup simple syrup over fruit. (simple syrup made from 1/2 cup sugar boiled in 1 cup water for 1 minute and cooled)

Peach Cheesecake Bars

Ingredients

2 cups all-purpose flour
1/4 cup white sugar
1/2 teaspoon salt
3/4 cup butter
1/3 cup corn syrup

2 (8 ounce) packages cream
cheese, softened
3 eggs
1 cup corn syrup
2 teaspoons vanilla extract
3/4 cup peach preserves

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a medium bowl mix together the flour sugar and salt. Cut in the butter until the mixture is fine and crumbly. Stir in 1/3 cup corn syrup until a dough forms. Press into the bottom of the prepared pan.

In another bowl, beat cream cheese and eggs using an electric mixer, until smooth and creamy. Mix in 1 cup corn syrup and vanilla until well blended. Spread evenly over the crust.

Bake for 35 to 40 minutes in the preheated oven, until the edges are light brown. Remove from the oven and spread peach preserves over the hot filling immediately. Chill for at least 3 hours before cutting into small squares.

Lemon Peach Parfaits

Ingredients

2 (10 ounce) packages frozen sliced peaches, thawed
2 tablespoons brown sugar

1/4 cup white sugar
2 tablespoons all-purpose flour
2 teaspoons grated lemon zest
1/4 teaspoon salt
1/3 cup lemon juice
1 cup boiling water
2 egg yolks
2 tablespoons butter
1 (10.75 ounce) loaf prepared pound cake, cubed
1 cup sweetened whipped cream

Directions

Place peach slices into a large bowl, and sprinkle with brown sugar. Stir to coat, and set aside.

In a medium metal bowl, stir together the white sugar, flour, lemon zest and salt. Whisk in the lemon juice until the mixture is smooth. Gradually whisk in the boiling water.

In a smaller bowl, whisk the yolks together. Gradually whisk in about 1/2 cup of the hot lemon mixture. Then whisk the yolk mixture back into the larger bowl. Set the bowl over a pan of simmering water. Cook, stirring frequently until the mixture is thick enough to coat the back of a metal spoon. Remove from the heat and whisk in the butter. Set aside.

In each parfait glass, make a layer of pound cake cubes, about 1/2 cup. Top with about 2 tablespoons of lemon sauce, then 1/4 cup of peach slices. Repeat the layers one more time. Top with 1 tablespoon of the lemon sauce. Refrigerate for at least 1 hour to be sure it is thoroughly chilled. Top each parfait with a dollop of whipped cream before serving.

Pork with Peaches Stir-Fry

Ingredients

1/4 cup lemon juice
1/4 cup soy sauce
1/2 teaspoon ground ginger
1/2 teaspoon garlic powder
1 pound cubed pork meat
2 teaspoons peanut oil, or sesame oil
1 large onion, diced
1 large carrot, sliced
1 cup broccoli florets
1 (15 ounce) can sliced peaches, with juice
1 tablespoon all-purpose flour

Directions

In a glass bowl or casserole dish, combine the lemon juice, soy sauce, ground ginger, and garlic powder. Place the pork into the dish, cover and refrigerate for several hours or overnight.

Heat the oil in a wok over medium-high heat. Add the pork, marinade and onion, and cook stirring constantly until the meat is cooked through. Throw in the carrot and broccoli, and cook for a few minutes, then add the peaches with the juice, and bring the mixture to a boil. Sprinkle the flour over the mixture, and stir in. Cook, stirring, until the sauce thickens. Serve over rice or noodles.

Chunky Peach Spread

Ingredients

7 peaches
1/3 cup sugar
1 tablespoon lemon juice
1 (.25 ounce) envelope unflavored gelatin
1/4 cup cold water

Directions

Drop peaches in boiling water for 1 minute or until peel has softened. Immediately dip fruit in ice water. Peel and chop peaches. In a large saucepan, combine the peaches, sugar and lemon juice. Bring to a boil. Mash peaches. Reduce heat; simmer, uncovered, or 5 minutes.

Meanwhile, in a small bowl, sprinkle gelatin over cold water; let stand for 2 minutes. Remove peach mixture from the heat; stir in gelatin mixture until dissolved. Cool for 10 minutes. Pour into jars. Refrigerate for up to 3 weeks.

Old-Fashioned Peach Cream Pie

Ingredients

3/4 cup white sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup sour cream
1 egg, lightly beaten
1/2 teaspoon vanilla extract
2 cups sliced peaches
1 unbaked pie crust

1/3 cup all-purpose flour
1/3 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter, softened

Directions

Preheat oven to 400 degrees F (200 degrees C).

Whisk together the 3/4 cup sugar, the 2 tablespoons flour, and salt. Beat in the sour cream, egg, and vanilla. Stir in the sliced peaches. Pour the mixture into the pie crust.

Bake in the preheated oven for 12 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C), and continue baking until the filling is set, about 30 minutes. Remove from oven.

Raise oven temperature to 400 degrees F (200 degrees C).

Whisk together the 1/3 cup flour, 1/3 cup sugar, and cinnamon in a small bowl. Mix in the butter with a fork until mixture resembles coarse crumbs. Sprinkle the crumb topping evenly over the pie.

Return the pie to the preheated oven and bake until topping is golden, about 10 minutes. Let pie cool slightly before slicing.

Peaches 'N Cream Banana Breakfast Smoothie

Ingredients

1 1/4 cups milk
1/4 cup vanilla yogurt
1 banana, broken into chunks
1 packet peaches and cream
flavor instant oatmeal
2 packets granular no-calorie
sucralose sweetener (such as
Splenda®) (optional)
5 ice cubes

Directions

Place the milk, yogurt, banana, instant oatmeal, sweetener, and ice cubes into a blender. Cover, and puree until smooth. Pour into glasses to serve.

Creamy Peach Dessert

Ingredients

1/2 cup milk
3 tablespoons butter or margarine,
melted
1 egg
3/4 cup all-purpose flour
1 (3 ounce) package cook and
serve vanilla pudding mix
1 teaspoon baking powder
1/2 teaspoon salt
4 peaches, peeled and sliced
TOPPING:
2 (8 ounce) packages cream
cheese, softened
13 tablespoons sugar, divided
1/3 cup half-and-half cream
1/2 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the milk, butter and egg. Combine the flour, pudding mix, baking powder and salt; add to milk mixture. Beat on medium speed for 2 minutes. Pour into a greased 8-in. square baking dish. Top with peaches.

In a small mixing bowl, beat cream cheese, 3/4 cup sugar and cream. Drop by tablespoonfuls over peaches. Combine the cinnamon and remaining sugar; sprinkle over the top. Bake at 350 degrees F for 55-60 minutes or until puffed and golden brown. Cool on wire rack for 1 hour. Refrigerate for at least 2 hours before cutting.

Peach Parfait Pie

Ingredients

3 1/2 cups sliced peeled fresh or frozen peaches, thawed
1/2 cup sugar
1 (3 ounce) package lemon gelatin
1/2 cup cold water
2 cups vanilla ice cream, softened
1 (9 inch) deep-dish pastry shell, baked
1 cup heavy whipping cream, whipped

Directions

Place peaches in a bowl; sprinkle with sugar. Let stand for 15 minutes. Drain, reserving juice in a 1-cup measuring cup. Set peaches aside.

Add enough water to the juice to measure 1 cup; pour into a small saucepan. Bring to a boil. Remove from the heat.

Stir in gelatin until dissolved; add cold water. Gradually add the ice cream, 1/2 cup at a time, stirring after each addition until blended. Cover and refrigerate for 60-75 minutes or until slightly thickened, stirring occasionally (mixture may separate).

Drain peaches again; discard juice. Fold gelatin mixture into peaches. Transfer to pastry shell. Cover and refrigerate for 3 hours or until firm. Just before serving, garnish with whipped cream.

Halibut with Zesty Peach Salsa

Ingredients

1/3 cup orange juice
2 tablespoons canola oil
2 tablespoons lime juice
1 tablespoon brown sugar
2 teaspoons grated lime peel
1 garlic clove, minced
1/2 teaspoon salt
4 (6 ounce) halibut steaks
SALSA:
2 cups chopped fresh or frozen peaches
1/4 cup chopped sweet red pepper
1/4 cup chopped red onion
1 jalapeno pepper, seeded and chopped*
2 tablespoons orange juice
1 tablespoon minced fresh cilantro
2 teaspoons lime juice
1/4 teaspoon salt

Directions

In a bowl, combine the first seven ingredients; mix well. Remove 1/4 cup for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag; add the halibut. Seal bag and turn to coat; refrigerate for 2 hours. In a bowl, combine salsa ingredients; cover and refrigerate until serving.

If grilling the fish, coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade from fish. Grill, uncovered, over medium heat or broil 4-6 in. from the heat for 4-6 minutes on each side or until fish flakes easily with a fork, basting occasionally with reserved marinade. Serve with peach salsa.

Pickled Peaches

Ingredients

4 cups sugar
2 cups white vinegar
4 (3 inch) cinnamon sticks
15 whole cloves
4 pounds fresh peaches - peeled,
pitted and sliced

Directions

Pour sugar and vinegar into a large saucepan, and stir to dissolve sugar. Add cinnamon sticks and cloves, and bring to a boil. Cover and boil for about 5 minutes. Strain out the cloves and cinnamon sticks, or you can leave them in for a stronger flavor.

Pack peaches into hot sterile 1 pint jars to within 1 inch of the rim. Fill each jar with syrup to within 1/2 inch from the top. Wipe rims with a clean dry cloth, and seal with new lids and screwbands. Process in a hot water bath for 10 minutes.

Deep-Dish Peach Custard Pie

Ingredients

1 (9 inch) unbaked deep-dish pie shell, 4 cup volume
1 (14 ounce) can NESTLE® CARNATION® Sweetened Condensed Milk
2 large eggs
1/4 cup butter or margarine, melted
1 teaspoon lemon juice
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
3 1/2 cups peeled, pitted and sliced peaches
1 recipe streussel topping, recipe follows
1/3 cup packed brown sugar
1/3 cup all-purpose flour
1/3 cup chopped walnuts
2 tablespoons butter or margarine, chilled

Directions

PREHEAT oven to 425 degrees F.

ARRANGE peaches in pie shell. Combine sweetened condensed milk, eggs, butter, lemon juice, cinnamon and nutmeg in large mixer bowl; beat until smooth. Pour over peaches.

BAKE for 10 minutes. Sprinkle with Streusel Topping. Reduce temperature to 350 degrees F; bake for additional 55 to 60 minutes or until knife inserted near center comes out clean. Cool on wire rack.

FOR STREUSEL TOPPING COMBINE brown sugar, flour and walnuts in medium bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs.

Summer is Here Triple Berry Peach Pie

Ingredients

For the Pie:

1 pastry for a 9 inch double crust pie

1 egg white, lightly beaten

3 fresh peaches - peeled, pitted and sliced

1 pint fresh strawberries, hulled and large berries cut in half

1 pint fresh blueberries

2 (6 ounce) containers fresh raspberries

1/3 cup all-purpose flour

3 tablespoons cornstarch

1/2 cup brown sugar

1/2 cup white sugar

2 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

2 tablespoons butter, cut into small pieces

For the Topping:

1 teaspoon ground cinnamon

1 tablespoon white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a 9 inch pie plate with half of the dough and brush with half of the beaten egg white.

Combine the sliced peaches, strawberries, blueberries, and raspberries in a large bowl; set aside. Mix the flour, cornstarch, brown sugar, 1/2 cup white sugar, 2 teaspoons cinnamon, and nutmeg together. Gently fold the flour mixture into the fruit, taking care not to crush the berries. Transfer the fruit mixture into the pastry-lined pie plate. The filling will be piled high but will cook down. Dot with butter.

Top the filled pie with a lattice crust or a full top crust (cut decorative slits in the crust to allow steam to escape). Brush the top crust or lattice with the remaining egg white. Combine 1 teaspoon cinnamon and 1 tablespoon sugar and sprinkle the mixture on the crust. Place the pie on a baking sheet to catch drips.

Bake the pie until the crust is golden brown and the filling is bubbly, 45 to 60 minutes. Turn off the oven and let the pie set for 30 minutes; transfer to a cooling rack. The filling will be loose if served warm, but will tighten up when the pie is completely cooled.

Creamy Peach Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
3/4 cup sour cream
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 egg
1 teaspoon almond extract
FILLING:
1 (8 ounce) package cream
cheese, softened
1/4 cup sugar
1 egg
3/4 cup peach preserves
1/2 cup sliced almonds

Directions

In a mixing bowl, combine the flour and sugar; cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping. To the remaining crumb mixture, add the sour cream, baking powder, baking soda, egg and extract; beat until blended. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan.

In a small mixing bowl, combine the cream cheese, sugar and egg. Spoon into prepared crust. Top with preserves. Sprinkle with reserved crumb mixture; top with almonds. Place pan on a baking sheet. Bake at 350 degrees F for 45-50 minutes or until filling is set and crust is golden brown. Cool on a wire rack for 15 minutes. Carefully run a knife around edge of the pan to loosen; remove sides of pan. Cool for 1-1/2 hours before slicing. Store in the refrigerator.

Peach Chicken Salad

Ingredients

3 medium fresh peaches, peeled and cubed
2 cups cubed cooked chicken breast
1 medium cucumber, seeded and chopped
3 tablespoons finely chopped red onion
MINT VINAIGRETTE:
1/4 cup white wine vinegar
1 tablespoon lemon juice
1/3 cup sugar
1/4 cup minced fresh mint
1/4 teaspoon salt
1/8 teaspoon pepper
4 lettuce leaves

Directions

In a large bowl, combine the peaches, chicken, cucumber and onion; set aside. In a blender, combine the vinegar, lemon juice, sugar, mint, salt and pepper; cover and process until smooth. Drizzle over chicken mixture; toss to coat. Cover and refrigerate until chilled. Use a slotted spoon to serve on lettuce-lined plates.

Peach Cobbler II

Ingredients

3 fresh peaches - peeled, pitted and sliced
1 teaspoon ground cinnamon
1 1/2 cups white sugar

1/2 cup shortening
1 cup white sugar
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk

2 cups boiling water
3 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x10 inch baking dish.

Stir together peaches with cinnamon and 1 1/2 cups sugar. Set aside.

In a medium bowl, cream together shortening and 1 cup sugar. Mix in flour, baking powder and salt alternately with milk. Pour into prepared pan. Top with peach mixture. Drop butter in boiling water and pour all over peaches.

Bake in preheated oven 40 to 45 minutes, until golden brown.

Peach Cobbler for Two

Ingredients

3 tablespoons brown sugar
2 teaspoons cornstarch
1/4 cup water
1 1/2 cups sliced fresh or frozen peaches
1 tablespoon butter or margarine
1 teaspoon lemon juice
TOPPING:
1/3 cup all-purpose flour
2 tablespoons sugar
1/2 teaspoon baking powder
Pinch salt
2 tablespoons milk
4 1/2 teaspoons butter or margarine, melted
1/4 teaspoon grated orange peel

Directions

In a small saucepan, combine brown sugar, cornstarch and water until smooth. Add peaches; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low; stir in butter and lemon juice.

For topping, combine flour, sugar, baking powder and salt in a bowl. Stir in milk, butter and orange peel. Transfer hot peach mixture to an ungreased 1-qt. baking dish. Spoon topping over peaches. Bake, uncovered, at 400 degrees F for 25 minutes or until golden brown.

Ginger-Peach Cake

Ingredients

2 cups cake flour
4 tablespoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 cup unsalted butter, softened
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 teaspoon lemon zest
1 tablespoon sour cream
1/2 cup milk
6 fresh mint leaves, thinly sliced
2 fresh basil leaves, thinly sliced
1 tablespoon grated fresh ginger root
6 fresh peaches - peeled, pitted and chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 10-inch Bundt pan.

Sift together the cake flour, baking powder, cinnamon, nutmeg, and salt. Cream the butter and sugar with an electric mixer until light and fluffy. Add the eggs one at a time, beating well. Beat in the vanilla and lemon zest. Add half of the flour mixture and beat on medium speed to combine. Blend in the sour cream and milk; stir in the remaining flour mixture. Fold in the mint, basil, ginger, and peaches and mix until thoroughly combined. Pour the batter into the prepared pan.

Bake in the preheated oven until browned and a toothpick inserted in the cake comes out clean, 50 to 60 minutes. Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

Fresh Peach Pie I

Ingredients

1 (9 inch) pie shell, baked
1 cup white sugar
1/2 cup water
3 tablespoons cornstarch
1 tablespoon butter
2 cups fresh peaches, pitted and
mashed
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
4 cups fresh peaches - pitted,
skinned, and sliced

Directions

Combine sugar, water, cornstarch, butter or margarine, mashed peaches, and nutmeg in a saucepan. Cook over medium heat until clear and thick. Stir in vanilla.

Fill pie shell with sliced fresh peaches, alternating with the glaze. Refrigerate.

Tennessee Peach

Ingredients

5 ounces canned peaches in heavy syrup (from a 15-ounce can)*
2 fresh limes
3 fluid ounces Tennessee whiskey
2 tablespoons sugar
Ice
Whipped cream for garnish (optional)

Directions

Do ahead: In a blender, puree entire can of peaches. Transfer peach puree to a separate bowl/pitcher. Keep chilled.

Rinse blender bowl and return to base. (Makes enough to prepare the recipe 3 times, for 6 servings.)

To make 2 cocktail drinks: Juice two limes and pour lime juice into blender bowl. Add whiskey, 5 ounces peach puree and sugar. Fill a serving glass with ice, then add ice to blender and repeat, adding another glass of ice. Blend until smooth. Pour into two 14-ounce cocktail glasses. Garnish with whipped cream, if desired.

Peachy Bread Pudding with Caramel Sauce

Ingredients

2 cups fresh peaches - peeled, pitted and halved
1 (14 ounce) can sweetened condensed milk
3 eggs, lightly beaten
1 1/4 cups hot water
1/4 cup butter, melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups French bread, torn into small pieces

CARAMEL SAUCE

1/2 cup brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 tablespoon rum

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking dish.

Chop the peaches and lightly mash them in a mixing bowl. Combine the sweetened condensed milk and the eggs; add them to the peaches and mix well. Stir in the hot water, melted butter, cinnamon, and vanilla. Stir the French bread into the custard mixture until the bread is completely moistened. Turn the pudding into the prepared baking dish.

Bake until a knife inserted in the center of the pudding comes out clean, about 1 hour and 10 minutes.

While the pudding is baking, combine the brown sugar, 1/2 cup butter, corn syrup, and rum in a saucepan. Bring to a boil over medium heat and simmer for 3 to 4 minutes or until just slightly thickened. Let cool slightly.

Remove the pudding from the oven and let it cool for about ten minutes before serving. Serve warm with the caramel sauce. Cool and cover any leftover pudding and store it in the refrigerator.

Chipotle Peach Salsa with Cilantro

Ingredients

1 cup sliced canned peaches,
drained and chopped
1/3 cup chopped red onion
2 cloves garlic, minced
1 1/2 teaspoons minced fresh
ginger root
2 teaspoons minced chipotle
peppers in adobo sauce
1/3 cup chopped fresh cilantro
1/2 lime, juiced
salt and pepper to taste

Directions

In a bowl, mix the peaches, onion, garlic, ginger, chipotle peppers in adobo sauce, cilantro, and lime. Season with salt and pepper. Chill until serving.

California Fusion Peach Salsa

Ingredients

2 (15 ounce) cans peaches,
drained and chopped
2 green onions with tops, thinly
sliced
2 teaspoons chopped fresh
cilantro
2 tablespoons lime juice
1/4 teaspoon Asian five-spice
powder
2 teaspoons garlic chile paste
1/8 teaspoon white pepper

Directions

In a medium bowl, combine peaches, green onion, cilantro, and lime juice. Mix in five-spice powder, garlic chile paste, and white pepper. Cover, and refrigerate until ready to serve.

Peach Custard Pie II

Ingredients

1 (9 inch) pie shell
4 eggs
1/2 cup white sugar
2 cups milk
1 teaspoon vanilla extract
4 fresh peaches - pitted, skinned,
and sliced

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl, beat eggs and sugar together. Stir in milk and vanilla.

Arrange peach slices in bottom of pastry-lined pie pan. Pour custard mixture over peaches.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 45 minutes, until custard is set and toothpick inserted in center comes out clean.

Peach Custard Pie I

Ingredients

6 fresh peaches - pitted, skinned, and sliced
1 (9 inch) pie shell
1/2 cup white sugar
1 tablespoon all-purpose flour
1 pinch salt
1 pinch ground cinnamon
1 egg

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the sliced peaches in an unbaked pastry shell.

In a medium bowl, combine sugar, flour, salt, cinnamon and egg. Beat well and pour over peaches.

Bake on bottom rack at 400 degrees F (200 degrees C) for approximately 30 minutes.

Too Easy Peach Cobbler

Ingredients

6 fresh peaches - pitted, skinned, and sliced
1 1/2 cups white sugar
2 tablespoons all-purpose flour
1 egg
1/2 cup butter
5 slices white bread

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter an 8 inch square baking dish.

Cut crust from bread slices, and cut each into 4 or 5 slices. Spread fruit into prepared pan, and cover with a layer of bread slices.

Beat together butter or margarine, sugar, flour, and egg. Pour mixture over the fruit and bread.

Bake for 35 to 45 minutes, or until golden brown.

Pork with Peach and Black Bean Salsa

Ingredients

1 pound pork tenderloin, cubed
salt and pepper to taste
1/4 cup cornmeal
1 tablespoon olive oil
1/4 cup beer
1 cup prepared salsa
1 (15 ounce) can sliced canned
peaches, drained
1/2 (15 ounce) can black beans;
drain and reserve liquid
1 tablespoon chopped fresh
cilantro

Directions

Season cubed pork with salt and pepper to taste. Place meat in a large plastic bag with the cornmeal. Shake well to coat the meat.

Heat the oil in a large skillet over medium high heat. Place the coated meat in the skillet and saute for 5 to 10 minutes, or until browned. Reduce heat to medium.

Pour in the beer, salsa, peaches and beans with 2 tablespoons reserved liquid. Stir well and simmer for 15 to 20 minutes. Stir in the cilantro.

Peachy Pork Chops

Ingredients

4 (1 1/4 inch) thick pork chops
salt and pepper to taste
1 tablespoon vegetable oil
1 (29 ounce) can sliced peaches,
drained and syrup reserved
3 tablespoons brown sugar
1 teaspoon ground ginger

Directions

Heat oil in a large skillet over medium heat. Trim all visible fat from chops and season with salt and pepper to taste. Brown chops in vegetable oil.

Combine reserved peach syrup, brown sugar and ginger. Pour over chops and bring to a boil. Add peaches and cook, uncovered for 15 to 20 minutes or until liquid is reduced to half and thick. Turn chops occasionally to insure even cooking. Serve!

Peach French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter or margarine
2 tablespoons water
1 (29 ounce) can sliced peaches,
drained
12 (3/4 inch thick) slices day-old
French bread
5 eggs
1 1/2 cups milk
1 tablespoon vanilla extract
Ground cinnamon

Directions

In a saucepan, bring brown sugar, butter and water to a boil. Reduce heat; simmer for 10 minutes, stirring frequently. Pour into a greased 13-in. x 9-in. x 2-in. baking dish; top with peaches. Arrange bread over peaches.

In a bowl, whisk the eggs, milk and vanilla; slowly pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Sprinkle with cinnamon. Cover and bake at 350 degrees F for 20 minutes. Uncover; bake 25-30 minutes longer or until the bread is golden brown. Serve with a spoon.

Peach Pound Cake

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
6 eggs
1 teaspoon almond extract
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream
2 cups diced fresh or frozen
peaches
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts. combine the flour, baking soda and salt; add to the batter alternately with sour cream. Fold in the peaches.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. cool for 15 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Fresh Peach Pie

Ingredients

1 cup sugar
2 tablespoons cornstarch
1 cup water
1 (3 ounce) package peach gelatin
3 cups peeled, sliced ripe
peaches
1 (9 inch) pastry shell, baked
Whipped cream

Directions

In a saucepan, combine sugar, cornstarch and water until smooth. Cook and stir over medium heat until bubbly and thickened. Remove from the heat; stir in gelatin until dissolved. Cool. Arrange peaches in crust; pour filling over peaches. Chill until set, about 2 hours. Serve with whipped cream if desired.

Microwave Peach Plum Butter

Ingredients

1 cup finely chopped, peeled peaches
1 cup pitted, chopped plums
1 tablespoon water
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 cup granular no-calorie sucralose sweetener (such as Splenda®)

Directions

Combine peaches, plums, and water in a microwave-safe glass or ceramic bowl. Heat in the microwave on high in 3 minute intervals, stirring between heating, until mixture is very thick, about 15 minutes. Stir in the cinnamon, ginger, and sweetener. Pour fruit butter into a jar. Cover and refrigerate until ready to use.

Drunken Peachanero Salsa

Ingredients

8 ounces diced canned peaches, drained
1 firm peach, chopped
1 red onion, chopped
2 habanero peppers, seeded and minced
8 sprigs fresh cilantro, minced
2 tablespoons fresh lime juice
1/4 cup tequila
2 tablespoons extra-virgin olive oil
salt and ground black pepper to taste

Directions

Toss together the canned peaches, fresh peach, onion, habanero pepper, and cilantro in a mixing bowl; stir. Pour the lime juice, tequila, and olive oil over the mixture and mix well. Season with salt and pepper. Cover; refrigerate overnight or 8 hours before serving.

Peaches and Cream Cookies

Ingredients

1 cup shortening
1 1/2 cups white sugar
2 eggs
1 cup fresh peaches, pitted and chopped
3 cups all-purpose flour
1 teaspoon salt
1/2 tablespoon baking soda
3/4 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a cookie sheet.

Beat shortening and sugar together. Blend eggs and fruit into the shortening and sugar mixture. Stir flour, salt, baking soda and nuts into the egg mixture; mix well.

Drop dough by teaspoonfuls onto the greased cookie sheet. The cookies will double in size while baking, so set the cookies far apart on the cookie sheet. Bake for 12 to 15 minutes.

Peach Cake II

Ingredients

3 egg, beaten
1 3/4 cups white sugar
1 cup vegetable oil
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking soda
2 cups fresh peaches - peeled,
pitted and sliced
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine the eggs, sugar, oil, flour, salt, cinnamon, baking soda, peaches and pecans. Mix thoroughly by hand.

Pour into prepared 9x13 inch pan and bake at 375 degrees F (190 degrees C) for 50 minutes or until done.

Fresh Peach Cobbler I

Ingredients

1/2 cup white sugar
1 tablespoon cornstarch
1/4 teaspoon ground cinnamon
4 cups fresh peaches - peeled,
pitted and sliced
1 teaspoon lemon juice
1 cup all-purpose flour
1 tablespoon white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons shortening
1/2 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Peach Filling: In a large saucepan combine 1/2 cup sugar, cornstarch, and cinnamon. Stir in peaches and lemon juice, tossing until peaches are evenly coated.

Cook filling over medium heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Pour mixture into an ungreased 2 quart casserole dish. Keep mixture hot in oven while you make topping.

To Make Topping: In a medium bowl combine flour, 1 tablespoon sugar, baking powder, and salt. Mix thoroughly, then cut in shortening until mixture looks like fine crumbs. Add milk and stir until mixture is evenly moistened.

Remove peach filling from oven and drop dough onto peaches in 6 equal-size spoonfuls.

Return cobbler to oven and bake 25 to 30 minutes or until topping is golden brown.

Peach Raspberry Cobbler

Ingredients

4 cups sliced fresh peaches
1/2 cup fresh raspberries
1/4 cup sugar
1 teaspoon ground cinnamon
1 tablespoon fresh lemon juice
1/2 cup butter
1 1/4 cups all-purpose flour
2 tablespoons baking powder
1/2 teaspoon salt
1 cup sugar
1 cup milk

Directions

In a bowl, mix the peaches, raspberries, 1/4 cup sugar, cinnamon, and lemon juice. Allow to sit while proceeding with remaining steps.

Preheat oven to 350 degrees F (175 degrees C). Melt the butter in a 9x13 inch glass baking dish in the preheating oven, and evenly coat dish. Remove from heat.

In a bowl, mix the flour, baking powder, salt, and 1 cup sugar. Mix in milk just until dry ingredients are evenly moist. Pour evenly into the buttered baking dish. Scoop peach and raspberry mixture over the batter.

Bake 45 minutes in the preheated oven, until golden brown.

Peach Graham Upside Down Torte

Ingredients

9 tablespoons butter, softened
1 tablespoon brown sugar
4 fresh peaches - pitted, skinned,
and sliced
3 eggs
3/4 cup white sugar
3/4 cup milk
1 teaspoon vanilla extract
2 cups finely ground graham
cracker crumbs
1 teaspoon baking powder
1/8 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place 1 tablespoon of the butter or margarine in a 9 inch round cake pan and place in oven to melt. Once the butter or margarine has melted remove the pan from the oven and stir the brown sugar into the melted butter or margarine. Spread to coat the bottom of the pan evenly. Arrange the peach slices in the pan and set aside.

Separate the eggs. In a small bowl, beat the egg whites until stiff peaks form. Set aside.

Cream the remaining 8 tablespoons of the butter or margarine with the white sugar. Beat in the egg yolks, then the milk and the vanilla extract.

Stir the graham cracker crumbs, baking powder, and salt together. Beat the graham cracker mixture into the egg yolk mixture. Gently fold the beaten egg whites into the batter. Pour the batter into the prepared pan, over the top of the peaches.

Bake at 375 degrees F (190 degrees C) for 40 minutes. Remove cake from oven and immediately invert the cake upside down onto a large plate. Because this cake is so moist, it should be stored in the refrigerator. Makes about 8 servings.

Peach-Pepper Chicken

Ingredients

1 (4 pound) broiler chicken, cut into serving pieces
Salt and pepper
1/4 cup Crisco® Butter
Shortening Sticks or Crisco® Butter Shortening
3/4 cup SMUCKER'S® Peach Preserves
1 medium onion, sliced
1 medium green or red bell pepper, cut into strips
1 tablespoon lemon juice
1/2 teaspoon ground ginger
1 teaspoon cornstarch
2 tablespoons water
Hot cooked rice

Directions

Sprinkle chicken with salt and pepper.

Melt shortening in large skillet. Add chicken pieces and brown lightly on all sides.

Stir together SMUCKER'S® preserves, onion, lemon juice, ginger and bell pepper in medium bowl; stir until well combined. Pour over chicken, cover, and simmer 25 to 35 minutes or until chicken is thoroughly cooked. Remove chicken from pan, keep warm.

Blend cornstarch with water in a small bowl. Stir into sauce and cook until sauce is slightly thickened. Pour over chicken. Serve with rice.

Peach-a-Berry Pie

Ingredients

4 cups fresh peaches - peeled,
pitted and sliced
1 cup fresh raspberries
3/4 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
2 (9 inch) pie crusts
2 tablespoons butter, softened
and cut into pieces
1 tablespoon coarse granulated
sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place peaches and berries in a colander for about 15 minutes to drain any excess fluid , then transfer to a large bowl. Gently toss with sugar, flour, and cinnamon. Transfer to a pie crust. Dot with butter, and top with remaining crust. Cut vents in top crust, and sprinkle with coarse sugar.

Bake 45 minutes in the preheated oven, until crust is golden brown.

Peachy Chicken Picante

Ingredients

1 (15 ounce) can sliced peaches
4 skinless, boneless chicken
breast halves
1 tablespoon olive oil
1/2 cup red bell pepper, diced
1/2 cup chunky salsa
1 tablespoon frozen orange juice
concentrate, thawed
salt and pepper to taste

Directions

Drain peaches, reserving liquid, and set aside.

Season chicken with salt and pepper to taste. In a large skillet, heat oil over medium heat. Add chicken and saute for 9 to 10 minutes, turning once, until chicken is no longer pink in center. Remove chicken from skillet.

Add bell pepper to skillet, reduce heat and saute for 2 minutes, stirring, until pepper is crisp and tender. Add the reserved peach liquid, salsa and orange juice to the skillet and bring all to a boil, scraping up browned bits from the bottom of the skillet. Add the peaches and stir until hot. Add the chicken. Spoon sauce and peaches over chicken until it is coated/glazed, then serve.

Busy Mom Peach Cobbler

Ingredients

1/2 cup butter
1 (16 ounce) can sliced peaches in heavy syrup
2 tablespoons white sugar
1 cup self-rising flour
1 cup white sugar
1/4 teaspoon ground cinnamon, or to taste
1/8 teaspoon ground nutmeg, or to taste
1 cup 2% milk
2 tablespoons white sugar

Directions

Preheat an oven to 325 degrees F (165 degrees C). Put the butter in an 8x8 inch baking dish and place in the oven to melt while you prepare the remaining ingredients.

Bring the peaches with syrup and 2 tablespoons of sugar to a boil in a saucepan. Reduce heat to medium-low and simmer 10 minutes; set aside. Whisk together the flour, 1 cup sugar, cinnamon, and nutmeg in a bowl. Stir in the milk until the mixture is just moistened. Pour into the hot baking dish over the butter. Spoon the peach slices and most of the syrup over the batter.

Bake in the preheated oven for 30 minutes. Sprinkle with the remaining 2 tablespoons of sugar. Return to the oven and bake until the top is golden brown, 30 to 45 minutes longer.

Upside-Down Peach Muffins

Ingredients

2 cups all-purpose flour
1 1/2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup shortening, melted
2 eggs, lightly beaten
1 cup milk
6 tablespoons butter or margarine
1 1/8 cups packed brown sugar
3 cups peeled, sliced ripe
peaches

Directions

In a mixing bowl, combine flour, sugar, baking powder and salt. Add shortening, eggs and milk; mix until smooth. In the bottom of 18 greased muffin cups, place 1 teaspoon of butter and 1 tablespoon brown sugar. Place in a 375 degrees F oven for 5 minutes. Arrange peaches in the muffin cups. fill each half full with batter. Bake at 375 degrees F for 25 minutes or until browned. Turn out of pans immediately.

Flowering Peach Puffs

Ingredients

1 sheet frozen puff pastry, thawed
2 cups very thinly sliced fresh or frozen peaches
1 tablespoon sugar
1 (3 ounce) package cream cheese, softened
2 tablespoons confectioners' sugar
1/2 teaspoon vanilla extract
2 cups whipped topping
6 fresh raspberries

Directions

On a lightly floured surface; roll pastry to 1/8-in. thickness. Cut out six circles with a floured 3-1/2-in round cookie cutter. Place on an ungreased baking sheet. Cut leaves from the scraps, using a floured 1-1/2-in. leaf-shaped cookie cutter; place on baking sheet. Bake at 400 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

In a large bowl, toss peaches with sugar; set aside. In a small mixing bowl, beat cream cheese, confectioners' sugar and vanilla until smooth. Fold in the whipped topping.

Split pastry circles in half. Spread about 2 tablespoons cream cheese mixture over the bottom half of each; replace tops. Spread about 1 tablespoon cream cheese mixture on the top of each. Arrange peach slices in an overlapping circular pattern on the cream cheese layer. Garnish each with a raspberry and puff pastry leaves.

All-American Peach Pie Wonder

Ingredients

5 slices Wonder® Classic White Sandwich Bread, crusts removed
6 fresh peaches, peeled, pitted, and sliced
1/2 cup butter, softened
1 1/2 cups sugar
2 tablespoons all-purpose flour
1 egg

Directions

Preheat the oven to 350 degrees F. Butter an 8-inch square baking dish.

Cut each Wonder Bread slice into 4 or 5 strips. Spread the fruit in the baking pan and cover with a layer of bread strips.

In a separate mixing bowl, beat together the butter, sugar, flour and egg. Gently spread over the fruit and bread.

Bake 40 to 50 minutes, or until golden brown.

Pretty Peach Soup

Ingredients

1 cup fresh or frozen raspberries,
thawed
3 cups fresh or frozen peaches,
thawed
3 tablespoons lemon juice
1 cup peach nectar
1 cup plain yogurt
1/4 cup sugar
1 teaspoon almond extract

Directions

Place raspberries in a blender; cover and process until smooth. Strain and discard seeds. Cover and refrigerate puree. Place peaches and lemon juice in the blender; cover and process until smooth. Transfer to a bowl; stir in nectar, yogurt, sugar if needed (if fruit is tart) and extract. Cover and refrigerate for 2 hours.

To garnish as shown in the photo, drizzle 1 tablespoon raspberry puree in a 3 in. circle on top of each serving. Use a toothpick to draw six lines toward the center of circle, forming a flower.

Snappy Individual Peach Crisps

Ingredients

2 teaspoons cornstarch
3 teaspoons sugar, divided
1 teaspoon lemon juice
1/8 teaspoon salt
1/8 teaspoon ground nutmeg
2 cups fresh or frozen sliced
peeled peaches, thawed
1/4 cup crushed gingersnap
cookies
1/4 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

In a bowl, combine the cornstarch, 2 teaspoons sugar, lemon juice, salt, nutmeg and peaches. Set aside for 30 minutes. Divide peaches between two 10-oz. baking dishes. In a bowl, combine cookie crumbs, cinnamon and remaining sugar. Cut in butter until crumbly. Sprinkle over peaches. Bake, uncovered, at 350 degrees F for 20-30 minutes or until peaches are tender.

Peach Cake I

Ingredients

2/3 cup butter
1 cup white sugar
3/4 cup milk
1 cup all-purpose flour
1/4 teaspoon salt
2 teaspoons baking powder
1 (15 ounce) can sliced peaches

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease one 8 x 8 inch pan.

Cream together the sugar and butter. Add the flour, milk, salt, and baking powder. Mix well and pour into prepared pan. Spread fruit evenly over the top of the batter and pour juice from canned peaches over top.

Bake in at 350 degrees F (175 degrees C) for 50 minutes or until fully browned on top.

Peach Breakfast Slush

Ingredients

1 (16 ounce) can sliced peaches,
drained
1 (6 ounce) can frozen orange
juice concentrate
1 1/2 cups apricot nectar
2 cups chilled lemon-lime soda

Directions

In a blender, combine peaches, orange juice and nectar; blend until smooth. Pour into a freezer container; cover and freeze until firm. To serve, scoop 2/3 cup frozen mixture into a glass; add 1/3 cup soda.

Peach Cosmo

Ingredients

3 fluid ounces cranberry juice
1 (1.5 fluid ounce) jigger citron
vodka
1 tablespoon peach schnapps
1 teaspoon fresh lime juice

Directions

Pour the cranberry juice, vodka, schnapps, and lime juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Warm Peach Berry Cobbler

Ingredients

3/4 cup water
3 tablespoons all-purpose flour
1 pkg. (4 serving size) JELL-O
Strawberry Flavor Gelatin
1/4 cup sugar, divided
1 (16 ounce) package sliced
frozen peaches, defrosted
1 1/2 cups all-purpose baking mix
for biscuits
1/2 cup whole grain cereal flakes
with blueberries
1/2 cup milk
1 cup thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 375 degrees F. Mix water and flour with wire whisk in large saucepan. Cook on medium heat, stirring constantly, until mixture comes to full boil. Add dry gelatin mix, 2 tablespoons of the sugar and fruit; mix well.

Pour into 8-inch square baking dish. Mix baking mix, remaining 2 tablespoons sugar, cereal and milk in large bowl. Drop 8 heaping spoonfuls onto hot fruit mixture.

Bake 30 minutes or until topping is golden brown. Let cool 20 minutes. Serve warm with whipped topping.

Succulent Grilled Peaches with Honey Chevre

Ingredients

6 ounces chevre (soft goat cheese)
2 tablespoons skim milk
1 tablespoon honey
4 fresh peaches, halved and pitted
8 mint leaves

Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Combine chevre cheese, milk, and honey in a small bowl.

Grill the peaches cut sides down until peaches begin to caramelize and show grill marks, 5 to 7 minutes. Fill each peach half with 1 tablespoon of the cheese mixture. Garnish with a mint leaf, and serve warm.

Old-Fashioned Peach Butter

Ingredients

14 cups coarsely chopped peeled
fresh or frozen peaches
2 1/2 cups sugar
4 1/2 teaspoons lemon juice
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground cloves
1/2 cup quick-cooking tapioca

Directions

In a large bowl, combine the peaches, sugar, lemon juice, cinnamon and cloves; mix well. Transfer to a 5-qt. slow cooker. Cover and cook on low for 8-10 hours or until peaches are very soft, stirring occasionally.

Stir in tapioca. Cook, uncovered, on high for 1 hour or until thickened. Pour into jars or freezer containers; cool to room temperature, about 1 hour. Refrigerate or freeze.

Easy Peach Pie

Ingredients

1 (9 inch) deep dish graham cracker pie crust
5 fresh peaches - peeled, pitted and sliced
1 (18 ounce) jar peach glaze
1/4 cup white sugar
1 (12 ounce) container frozen whipped topping, thawed
2 (8 ounce) packages cream cheese

Directions

Combine peaches and glaze in a mixing bowl. Let stand for a couple of minutes.

Combine sugar and cream cheese. Mix with an electric mixer on high speed for one minute. Gradually add in the nondairy whipped topping, and mix on medium speed until you have a smooth consistency. Pour mixture into pie shell. Pour peach mixture on top. Cover, and chill for 1 hour.

Champagne Peach Punch

Ingredients

3 (11.5 ounce) cans peach nectar
1 (6 ounce) can frozen orange
juice concentrate
1/4 cup lemon juice
1/2 cup peach brandy
1/4 cup grenadine syrup
1 (32 fluid ounce) bottle
carbonated water
3 (750 milliliter) bottles
champagne

Directions

Chill all ingredients. In a large punch bowl combine peach nectar, concentrated orange juice, lemon juice, brandy and grenadine. Mix well and pour in the carbonated water and champagne.

Quinoa Muffins with Peaches and Pecans

Ingredients

- 1 cup quinoa
- 2 cups water
- 1/2 cup dried peaches
- 1/2 cup apple cider
- 2 cups all-purpose flour
- 6 tablespoons brown sugar substitute (such as Splenda ®)
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup toasted pecans, chopped
- 3/4 cup soy milk
- 1 egg
- 1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

Combine the quinoa and water in a small saucepan. Bring to a boil, reduce the heat and simmer, covered, for 10 minutes. Chop the dried peaches and place them in a saucepan with the apple cider. Bring the liquid to a boil, remove the pan from the heat, and allow the mixture to sit for 10 minutes.

Whisk together the flour, sugar, baking powder, salt, cinnamon and nutmeg. Mix the milk, egg, and vanilla in a small bowl. Carefully add 2 cups of cooked quinoa to the flour mixture; stir in the warmed peaches and pecans and mix well. Stir in the milk mixture just until combined.

Scoop the muffin batter into the prepared pan and bake until the tops spring back when lightly pressed and a toothpick inserted in a muffin comes out clean, about 25 minutes.

Spiced Peach Oatmeal Muffins

Ingredients

- 1 cup quick cooking oats
- 1 cup buttermilk
- 1/3 cup brown sugar
- 1/3 cup applesauce
- 1/4 cup molasses
- 2 eggs
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 1/2 cups pitted and diced fresh peaches
- 2 tablespoons white sugar
- 1/2 teaspoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, mix together oats, buttermilk, brown sugar, applesauce, molasses and eggs. In a separate bowl, stir together flour, baking soda and baking powder. Stir flour mixture into eggs mixture, just until moistened. Fold in peaches. Spoon batter into prepared muffin cups.

Bake in preheated oven for 15 minutes. While muffins are baking, combine 2 tablespoons sugar and 1/2 teaspoon cinnamon. After 15 minutes of baking, remove muffins from oven and sprinkle with cinnamon sugar. Return to oven and continue baking for 3 minutes, until a toothpick inserted into center of a muffin comes out clean.

Molded Peach Gelatin

Ingredients

1 (15 ounce) can sliced peaches
1/2 cup sugar
1/4 teaspoon ground nutmeg
1 (3 ounce) package peach gelatin

Directions

Drain peaches, reserving juice; add enough water to juice to measure 1 cup. Place peaches in a blender. Cover and process until smooth; set aside. In a saucepan, combine the sugar, nutmeg and reserved juice mixture. Bring to a boil over medium heat; cook and stir for 1 minute or until sugar is dissolved. Remove from the heat; stir in gelatin until dissolved. Stir in the peach puree. Pour into a 3-cup mold coated with non-stick cooking spray. Refrigerate until set. Just before serving, unmold onto a serving plate.

Peach Amaretto Upside-Down Cake

Ingredients

3/4 cup all-purpose flour
1 teaspoon baking powder

1/2 cup brown sugar
1/4 cup melted butter
3 tablespoons amaretto liqueur
2 peaches, pitted and thinly sliced
1/2 cup chopped pecans

1/4 cup butter
1/2 cup white sugar
2 medium eggs
1 teaspoon almond extract
1/4 cup milk

Directions

Preheat an oven to 350 degrees F (175 degrees C). Whisk the flour and baking powder together in a small bowl; set aside.

Stir the brown sugar, 1/4 cup melted butter, and amaretto liqueur in a 9-inch pie pan until the sugar has dissolved. Arrange the peach slices in the pan and sprinkle with the pecans; set aside. Beat 1/4 cup butter and the white sugar with an electric mixer in a large bowl until light and fluffy. Beat in the first egg until incorporated, then beat in the second along with the almond extract. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Gently pour the batter over the peaches and pecans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean and the cake is golden brown, about 25 minutes. Cool in the pan for 10 minutes before running a knife along the edges and inverting onto a serving plate to cool.

Grandma Sal's Peach Kuchen

Ingredients

2 cups all-purpose flour
1/4 teaspoon baking powder
1/2 teaspoon salt
1 cup white sugar, divided
1/2 cup butter
6 fresh peaches - peeled, pitted
and halved
1 teaspoon ground cinnamon
2 egg yolks
1 cup heavy cream

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Sift the flour, baking powder, salt and 2 tablespoons of sugar into a large bowl. Cut in butter by pinching between your fingers until the mixture resembles coarse cornmeal. Press into the bottom and up the sides of a 9x13 inch baking dish. Place the peach halves cut side up on top of the crust in a nice pattern. Mix together the remaining sugar and cinnamon; sprinkle over the peach halves.

Bake for 15 minutes in the preheated oven. While the peaches are baking, whisk together the egg yolks and cream in a medium bowl. Pour over the peaches after the 15 minutes are up.

Reduce the oven's temperature to 350 degrees F (175 degrees C). Return the dish to the oven, and bake for 30 to 40 minutes, until golden brown.

Peaches and Cream Cake

Ingredients

1 (18.25 ounce) package French vanilla flavored cake mix
1 (3.5 ounce) package instant French vanilla pudding
1 cup sour cream
1/3 cup vegetable oil
4 eggs

1 (8 ounce) package cream cheese
1/2 cup milk
4 cups confectioners' sugar
1 teaspoon ground cinnamon
2 teaspoons vanilla extract
1 (29 ounce) can sliced peaches, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) round pans.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, oil and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely.

Make Filling: In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar, alternating with milk. Beat in cinnamon and vanilla until light and fluffy.

Assemble the cake: Slice cakes horizontally to make 4 layers. Reserve 8 peach slices for garnish; chop remaining peaches. Fill each layer with 1/3 cup frosting mixture and 1/2 cup chopped peaches. Frost top and sides of cake with remaining frosting. Garnish with sliced peaches.

Peaches and Cream

Ingredients

1 large fresh peach - peeled,
pitted and sliced
1 teaspoon brown sugar
2 tablespoons sour cream
1 tablespoon chopped pecans

Directions

Place sliced peach in a small serving dish. Sprinkle with brown sugar and spoon sour cream on top. Sprinkle with pecans.

Southern Peach Cobbler

Ingredients

1/2 cup butter
1 cup white sugar
3/4 cup self-rising flour
3/4 cup milk
1 (29 ounce) can sliced peaches in light syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Place butter in a deep 2 quart baking dish and place in oven to melt.

In a medium bowl, mix sugar and flour. Stir in milk, a little at a time, until wholly incorporated. Pour carefully over melted butter in dish. Spoon peaches and syrup over batter.

Bake in preheated oven 35 to 45 minutes, until crust is puffed and golden.

Fresh Peach Pie

Ingredients

1 cup all-purpose flour
1/2 teaspoon white sugar
1/2 teaspoon salt
1/2 cup shortening
6 tablespoons ice water, or as needed

3 tablespoons cornstarch
1 cup white sugar
1 cup orange juice
1 cup water
1/2 lemon, juiced
10 fresh peaches - peeled, pitted and sliced

Directions

Preheat the oven to 450 degrees F (220 degrees C).

In a medium bowl, stir together the flour, 1/2 teaspoon of sugar, and salt. Rub in shortening between your fingers, forming evenly small lumps no larger than peas. Stir in water until dough can form a ball. Knead briefly to pull it together, then let rest for a few minutes. Roll out the dough to a about a 12 inch circle. Fit into a 9 inch pie plate, and prick with a fork. Top with another pie plate, and flip over. This method works best with thinner metal pans than glass pans.

Bake the crust for 8 to 10 minutes in the preheated oven, or until golden. Cool, then flip back into the original pan. This process keeps the crust from sagging down into the pan without using pie weights.

Meanwhile, stir together the cornstarch and 1 cup of sugar in a saucepan. Stir in the orange juice, water and lemon juice. Warm over medium heat, stirring occasionally until thickened and clear. Remove from heat, and chill.

To assemble the pie, alternate layers of fresh sliced peaches with the chilled citrus sauce, beginning and ending with the sauce. Serve with whipped cream or ice cream.

Peachy Ginger Soup

Ingredients

3 1/2 pounds fresh peaches -
peeled, pitted and chopped
1 teaspoon ground ginger
1 1/3 cups heavy cream
2 tablespoons rum

Directions

Puree the peaches and ginger together in a food processor or blender. Stir in heavy cream and rum. Chill. Serve cold.

Peaches 'n' Cream Gelatin Dessert

Ingredients

1 1/3 cups graham cracker crumbs
1/4 cup sugar
1/3 cup butter or margarine, melted
TOPPING:
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1/4 cup milk
1 (8 ounce) carton frozen whipped topping, thawed
1 (15 ounce) can sliced peaches, drained
1 (3 ounce) package peach gelatin
3/4 cup boiling water
1 1/4 cups cold water

Directions

In a bowl, combine the crumbs, sugar and butter. Press into a 13-in. x 9-in. x 2-in. dish. In a mixing bowl, beat the cream cheese and sugar until smooth; gradually add the milk. Fold in the whipped topping. Spread over crust.

Cut peach slices in half lengthwise; arrange over top. In a bowl, dissolve the gelatin in boiling water; stir into the cold water. Refrigerate for 1-1/2 hours or until slightly thickened. Gently spoon gelatin over peaches; refrigerate until set. Cut into squares.

Chilled Peach Soup

Ingredients

1 cup dry white wine
1 cup peach schnapps
1/2 cup sugar
1 teaspoon chopped fresh mint leaves
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups half-and-half cream
10 fresh peaches, sliced

Directions

Place white wine, peach schnapps, sugar, mint leaves, cinnamon, nutmeg, and half-and-half together in a bowl, and stir until well blended and sugar is dissolved. Add sliced peaches, and transfer to a saucepan.

Cook over medium heat for 15 minutes, stirring frequently and reducing heat if necessary to prevent scorching cream. Remove from heat when peaches are tender. Cool to a safe temperature for blending. Process in a blender or food processor until completely smooth. Cover, and refrigerate until ready to serve. Serve chilled.

Peach Crisp III

Ingredients

1/2 cup quick cooking oats
1/2 cup honey-sweetened granola
3 tablespoons all-purpose flour
1/2 cup packed brown sugar
1/4 cup butter
5 cups fresh peaches - peeled,
pitted and sliced
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
(optional)
1/4 cup chopped pecans
(optional)

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine the oats, granola, 3 tablespoons flour, and brown sugar. Cut in the 1/4 cup butter until crumbly.

Place peach slices in an 8-inch square baking dish. Sprinkle with remaining 1 tablespoon flour. Scatter the oat mixture over the peaches. Sprinkle top with cinnamon, nutmeg, allspice, and pecans.

Bake in preheated oven for 30 minutes, or until golden brown.

Peaches and Cream Pie I

Ingredients

18 cinnamon graham crackers
1/8 cup white sugar
6 tablespoons butter
1/2 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1/2 cup frozen whipped topping, thawed
1 (3 ounce) package peach flavored gelatin mix
1 (3 ounce) package non-instant vanilla pudding mix
1 1/4 cups water
1 (16 ounce) can sliced cling peaches, drained

Directions

Place graham crackers in a plastic bag, and seal. Using a rolling pin or a hammer, crush into fine crumbs. Combine crumbs and sugar. Stir in melted butter or margarine. Press mixture over bottom and up sides of a 9 inch pie pan.

Bake at 375 degrees F (190 degrees C) for 6 to 9 minutes, or until edges are brown.

Beat together cream cheese and sugar in a medium-size bowl until well mixed. Stir in whipped topping. Spread mixture evenly into crust. Arrange fruit in an attractive pattern over the top of pie.

Stir together gelatin, pudding mix, and water in a medium-size saucepan until smooth. Place over medium-low heat; stir constantly until mixture comes to boil. Let cool 5 minutes. Spoon gelatin mixture over fruit. Refrigerate 4 hours, or until set.

Mango, Peach and Pineapple Salsa

Ingredients

2 mangos, peeled, seeded and chopped
2 small peaches, halved, pitted, and cut into 1/2-inch dice
4 tomatoes, chopped
1 white onion, diced
1 red bell pepper, diced
1 yellow bell pepper, diced
1 cup diced fresh pineapple
1 cup chopped fresh cilantro
1 clove garlic, minced
2 tablespoons lime juice
1 teaspoon salt
2 tablespoons white sugar, or to taste
3/4 cup water

Directions

Place the mango, peach, tomato, onion, red pepper, yellow pepper, pineapple, and cilantro in a mixing bowl. Stir in the garlic, lime juice, salt, sugar, and water. Cover and refrigerate at least 1 hour before serving.

Peach Omelet

Ingredients

1 cup peeled, sliced peaches
2 tablespoons lemon juice
4 slices bacon
2 tablespoons water
6 eggs
1 teaspoon chopped fresh chives
1/4 teaspoon salt
1 tablespoon white sugar
1/8 teaspoon ground black pepper
1 pinch paprika

Directions

Mix peaches with lemon juice; set aside. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve 1 tablespoons bacon grease in skillet.

In a large bowl, mix together crumbled bacon, water, eggs, chives, salt, sugar and black pepper.

Reheat bacon grease over medium high heat. When grease is hot, pour egg batter into pan. Arrange peach slices on top of egg batter. Cover and cook over medium heat for 1 minute. Uncover and cook until set. Sprinkle with paprika. Let cool slightly before serving.

Peachy Enchiladas

Ingredients

2/3 cup granulated sugar
2/3 cup packed brown sugar
3/4 cup water
1/4 cup butter
1 teaspoon almond extract
1 (21 ounce) can LUCKY LEAF®
Peach Pie Filling
6 (6 inch) flour tortillas
Vanilla ice cream
Fresh mint sprigs

Directions

For the sauce: In a medium saucepan combine granulated sugar, brown sugar, water, and butter. Bring to boiling; reduce heat. Simmer, uncovered, 10 minutes. Remove from heat and stir in almond extract.

Meanwhile, spoon pie filling over half of each tortilla. Roll up and place seam sides down in a 2-quart rectangular baking dish. Pour sauce over assembled enchiladas and let stand at room temperature for 45 to 60 minutes.

Bake in a 350 degree F oven for 25 minutes. Serve each enchilada with sauce in a shallow dessert bowl topped with a scoop of ice cream and a fresh mint sprig.

Peach Pork Picante

Ingredients

1 pound boneless pork loin,
cubed
1 (1 ounce) package taco
seasoning mix
1 cup salsa
4 tablespoons peach preserves

Directions

Season pork with taco seasoning. Heat oil in a large skillet over medium high heat. Add seasoned pork and saute until browned, 5 to 7 minutes. Add salsa and peach preserves and mix well. Cover skillet and reduce heat. Let simmer gently for about 10 minutes and serve.

Award Winning Peaches and Cream Pie

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 (3 ounce) package non-instant
vanilla pudding mix
3 tablespoons butter, softened
1 egg
1/2 cup milk
1 (29 ounce) can sliced peaches,
drained and syrup reserved
1 (8 ounce) package cream
cheese, softened
1/2 cup white sugar
B
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease sides and bottom of a 10 inch deep-dish pie pan.

In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Beat for 2 minutes. Pour mixture into pie pan. Arrange the peach slices on top of the pudding mixture.

In a small mixing bowl, beat cream cheese until fluffy. Add 1/2 cup sugar and 3 tablespoons reserved peach syrup. Beat for 2 minutes. Spoon mixture over peaches to within 1 inch of pan edge. Mix together 1 tablespoon sugar and 1 teaspoon cinnamon, and sprinkle over top.

Bake in preheated oven for 30 to 35 minutes, until golden brown. Chill before serving.

French Peach Pie

Ingredients

1 (9 inch) pie shell, baked
1 (15 ounce) can sliced peaches,
juice reserved
1 (3.5 ounce) package instant
vanilla pudding mix
1 cup milk
1 cup sour cream
1/4 teaspoon almond extract
1 tablespoon cornstarch
1 teaspoon lemon juice

Directions

Drain peaches, reserving 2/3 cup of syrup. Stir together pudding mix, milk, sour cream, and almond extract for 2 minutes, until very smooth. Pour filling into pie shell. Chill for 10 minutes.

Arrange peach slices in a nice pattern over custard in pie shell.

In a small saucepan, mix together reserved peach syrup and corn starch. Bring to a boil, and cook for 2 minutes. Remove from heat, and stir in lemon juice. Pour glaze over peaches. Chill until set. Serve.

Freezer Peach Pie Filling

Ingredients

2 1/2 cups sliced peaches
3/4 cup white sugar
1 tablespoon cornstarch
1 tablespoon MINUTE Tapioca
1 dash Dash of nutmeg

Directions

Place sliced peaches in a bowl with sugar, cornstarch, tapioca, and nutmeg. Toss until evenly coated and sugar is mostly dissolved.

Transfer peaches to a 9 inch foil-lined pie plate. Cover with another piece of foil and freeze immediately to prevent peaches from discoloring. Once frozen solid, remove peaches from pie plate, with foil, and transfer to a zipper locked plastic bag for later use. When ready to use, line a pie plate with prepared crust and place frozen peaches on top.

Preheat oven to 450 degrees F (230 degrees C).

Bake in the preheated oven on the bottom rack for 20 minutes. Lower heat to 350 degrees F (175 degrees C) and continue baking for another 30 to 35 minutes, or until completely warmed through.

Peach and Berry Salad

Ingredients

3 fresh peaches
2 1/2 pints blackberries
1 pint strawberries, hulled and sliced
1/4 cup honey
1/2 teaspoon ground cardamom

Directions

Bring medium pot of water to boil. Add peaches and blanch for 30 seconds. Drain and transfer to medium bowl. Cover with cold water and cool. Drain, peel and slice.

In a medium bowl, combine peaches, blackberries, strawberries, honey and cardamom. Toss together and refrigerate.

Fresh Peach Cobbler II

Ingredients

3 cups sliced fresh peaches
1 cup white sugar
1 tablespoon lemon juice
1 teaspoon grated lemon zest
1/4 teaspoon almond extract
1 1/2 cups all-purpose flour
1 tablespoon white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/3 cup shortening
1/2 cup milk
1 egg, beaten
2 tablespoons white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch square baking dish.

Place sliced peaches in prepared baking dish. Mix together 1 cup sugar, lemon juice, lemon zest, and almond extract. Place in oven while preparing shortcake (heating peaches first helps prevent dough from getting soggy).

In a large bowl, combine flour, 1 tablespoon sugar, baking powder, and salt. Cut in shortening until mixture resembles coarse crumbs. Add milk and egg; stir just until flour is moistened. Spread over hot peaches. Sprinkle top with remaining sugar.

Bake in preheated oven for 35 to 40 minutes, or until top is golden brown.

Bride's Peach Pie

Ingredients

1 pastry for a 9 inch double crust pie
5 cups sliced peeled peaches
1 tablespoon lemon juice
1/2 cup sugar
1/4 cup packed brown sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
1/2 teaspoon almond extract
2 tablespoons butter or margarine, cubed

Directions

Line a 9-in. pie plate with bottom crust; trim pastry even with edge and set aside. In a bowl, toss peaches with lemon juice. Combine the sugar, flour, nutmeg and salt; add to peaches and toss. Sprinkle with almond extract; toss gently. Transfer to prepared crust; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Cut slits in pastry. Trim, seal and flute edges. Cover edge loosely with foil. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; remove foil and bake for 45-50 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Coconut Peach Dessert

Ingredients

1 1/3 cups flaked coconut
1/2 cup chopped almonds
1/3 cup sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
2 egg whites, lightly beaten
1/2 teaspoon almond extract
TOPPING:
2 cups heavy whipping cream,
whipped
4 cups sliced fresh or frozen
peaches, thawed
1/2 cup honey or sugar

Directions

In a small bowl, combine the coconut, almonds, sugar, flour and salt. Stir in egg whites and extract. Line a baking sheet with foil; grease foil well. Spread coconut mixture into a 9-in. circle on foil. Bake at 325 degrees F for 20-25 minutes or until lightly browned. Cool on a wire rack. Refrigerate overnight.

Place the crust on a serving plate; spread with whipped cream. Combine peaches and sugar; spoon over cream. Cut into wedges. Serve immediately.

Peaches 'n' Cream Salad

Ingredients

1 (3 ounce) package lemon gelatin
3/4 cup boiling water
1 cup orange juice
1 (1.3 ounce) envelope whipped topping mix
1 (3 ounce) package cream cheese, softened
1/4 cup chopped pecans
PEACH LAYER:
1 (3 ounce) package lemon gelatin
1 cup boiling water
1 (21 ounce) can peach pie filling

Directions

In a bowl, dissolve gelatin in water; add orange juice. Refrigerate until partially set. Prepare topping mix according to package directions. In a mixing bowl, beat cream cheese until smooth; fold in whipped topping and pecans if desired. Fold into gelatin mixture. Pour into an ungreased 8-in. square dish. Refrigerate until firm.

For peach layer, dissolve gelatin in water; stir in pie filling. Chill until partially set. Carefully pour over creamy gelatin layer (pan will be full). Chill until firm.

Peach and Cream Cheese Torte

Ingredients

1/2 cup butter
1/3 cup white sugar
3/4 cup all-purpose flour
2/3 cup chopped pecans
1/2 teaspoon vanilla extract

1 (8 ounce) package cream cheese
1 egg
1/4 teaspoon almond extract
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 (28 ounce) can peach slices, drained
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 450 degrees F (230 degrees C).

To make the crust, mix butter, 1/3 cup sugar, flour, pecans and 1/2 teaspoon vanilla extract in a bowl. Press into the bottom of a 10-inch pie plate.

Bake the crust in preheated oven for 5 minutes. Remove and allow to cool.

Meanwhile, beat the cream cheese, egg, almond extract, 1/4 cup sugar, and 1/2 teaspoon vanilla extract in a bowl until smooth. Gently fold the peach slices into the cream cheese mixture. Spread the filling over the cooled crust. Sprinkle the cinnamon over the top.

Bake in preheated oven for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) and continue to cook for 20 to 25 minutes more.

Grilled Peaches

Ingredients

3 tablespoons white sugar
3/4 cup balsamic vinegar
2 teaspoons freshly ground black peppercorns
2 large fresh peaches with peel, halved and pitted
2 1/2 ounces blue cheese, crumbled

Directions

In a saucepan over medium heat, stir together the white sugar, balsamic vinegar, and pepper. Simmer until liquid has reduced by one half. It should become slightly thicker. Remove from heat, and set aside.

Preheat grill for medium-high heat.

Lightly oil the grill grate. Place peaches on the prepared grill, cut side down. Cook for about 5 minutes, or until the flesh is caramelized. Turn peaches over. Brush the top sides with the balsamic glaze, and cook for another 2 to 3 minutes.

Transfer the peach halves to individual serving dishes, and drizzle with remaining glaze. Sprinkle with crumbled blue cheese.

Peach Upside-Down Cake

Ingredients

1/3 cup butter or margarine,
melted
1/2 cup packed brown sugar
1 (29 ounce) can peach halves,
drained
1/4 cup flaked coconut
2 eggs
2/3 cup sugar
1/2 teaspoon almond extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Pour butter into a 9-in. round baking pan; sprinkle with brown sugar. Drain peaches, reserving 6 tablespoons of syrup. Arrange peach halves, cut side down, in a single layer over the sugar. Sprinkle coconut around peaches; set aside. In a mixing bowl, beat eggs until thick and lemon-colored; gradually beat in sugar. Add extract and reserved syrup. Combine flour, baking powder and salt; add to egg mixture and mix well. Pour over peaches. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert cake onto a serving plate. Serve warm.

Creamy Peach Pudding

Ingredients

1 cup uncooked acini de pepe or orzo pasta
1 (29 ounce) can sliced peaches
1 3/4 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1/4 cup sugar
3 cups miniature marshmallows
2 cups whipped topping

Directions

Cook pasta according to package directions; drain and rinse in cold water. Drain peaches, reserving 1/4 cup syrup; set peaches aside. In a bowl, whisk the milk, pudding mix, sugar and reserved syrup for 2 minutes. Stir in peaches and pasta. Fold in the marshmallows and whipped topping. Cover and refrigerate until serving.

Easy Stovetop Peach Cobbler

Ingredients

1 (29 ounce) can sliced peaches
2 teaspoons ground cinnamon
(optional)
1/4 cup white sugar
1 (9 ounce) package yellow cake
mix
4 teaspoons margarine

Directions

Discard 1/2 of the juice from the peaches and pour the rest into a saucepan. Sprinkle the top with cinnamon and sugar. Empty the cake mix on top of the peaches in an even layer. Place the margarine on top of the cake mix in the center.

Cover sauce pan with a lid and bring to a simmer over medium-high heat. Once you see steam escaping the saucepan, reduce heat to medium-low, and continue cooking for 10 minutes. Do not lift the lid during this time! Remove from heat and allow to stand with the lid on for 15 minutes before serving. The cake mix should look like dumplings.

Peaches 'N Cream Pie

Ingredients

3/4 cup all-purpose flour
1 (3 ounce) package non-instant
vanilla pudding mix
3 tablespoons butter
1 egg
1/2 cup milk
2 1/2 cups canned sliced
peaches, syrup reserved
1 (8 ounce) package cream
cheese
1/2 cup white sugar
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Drain peaches and reserve the syrup; set aside.

Combine flour, pudding mix, margarine, egg, and milk; beat well. Pour into a greased 8 or 9 inch pie pan. Arrange drained peaches on top of mixture, just to edges.

Cream together softened cream cheese, sugar, and 3 tablespoons reserved peach syrup. Spoon mixture carefully on top of peaches, just to edges. Sprinkle sugar and cinnamon on top.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Do not over bake.

Peach Cooler

Ingredients

1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
2 canned peach halves
1 teaspoon fresh lemon juice
2 scoops vanilla ice cream
1/4 cup crushed ice

Directions

In a blender combine lemon-lime soda, peach halves and lemon juice. Blend until smooth and pour into glasses. Serve topped with the vanilla ice-cream and crushed ice.

Peach Cream Pie

Ingredients

6 ripe peaches, peeled and sliced
1 (9 inch) unbaked deep-dish
pastry shell
1/2 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
3/4 cup whipping cream

Directions

Arrange peaches in the pastry shell. In a bowl, combine sugar, flour and salt; stir in cream until smooth. Pour over peaches. Bake at 400 degrees F for 40-45 minutes or until filling is almost set. Serve warm or cold. Refrigerate leftovers.

Peach Clouds

Ingredients

6 egg whites
1/4 teaspoon salt
1/2 teaspoon cream of tartar
1 1/2 cups white sugar
1 teaspoon vanilla extract
6 fresh peaches - peeled, pitted
and sliced

Directions

Preheat oven to 450 degrees F (230 degrees C).

Beat egg whites in clean, dry bowl with electric mixer for 2 minutes. Beat in salt and cream of tartar. Continue beating and pour in sugar, a few tablespoons at a time, until mixture is glossy and stiff peaks form. Fold in vanilla.

Place in greased pie plate or spoon or pipe onto parchment-lined baking sheets.

Place in preheated oven and turn oven off. Leave meringue in unopened oven 8 hours or overnight. To serve, place meringue on serving platter and arrange peaches on top.

Thornehedge Peach Slaw

Ingredients

1 cup pecan pieces
1 head savoy cabbage, sliced
8 fresh peaches, pitted and sliced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
1/2 cup chopped green onions
2 tablespoons celery seed

1/2 cup fresh peaches, pitted and chopped
1/2 cup vegetable oil
1/4 cup honey
1/4 cup lemon juice
salt and pepper to taste
1 bunch fresh mint sprigs

Directions

Place the pecan pieces in a skillet over medium heat, and cook, stirring constantly, until lightly toasted.

In a large bowl, mix the pecans, cabbage, 8 fresh peaches, red bell pepper, yellow bell pepper, green onions, and celery seed. Cover and chill 45 minutes in the refrigerator.

In a blender or food processor, blend the 1/2 cup chopped peaches until smooth. Transfer to a bowl, and mix with the oil, honey, lemon juice, salt, and pepper. Chill until slaw is ready to be served, then toss with slaw to coat. Garnish slaw with mint sprigs.

Roasted Beet, Peach and Goat Cheese Salad

Ingredients

2 beets, scrubbed
1 bunch mache (lamb's lettuce),
rinsed and dried
1 bunch arugula, rinsed and dried
2 fresh peaches - peeled, pitted
and sliced
2 shallots, chopped
1/4 cup pistachio nuts, chopped
1 (4 ounce) package goat cheese,
crumbled
1/4 cup walnut oil
2 tablespoons balsamic vinegar
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Wrap each beet in two layers of aluminum foil, and place onto a baking sheet. Bake in the preheated oven until the beets are tender, about 1 hour and 20 minutes. Allow the beets to cool slightly, then remove the skins. Let the beets cool to room temperature, or refrigerate until cold. Once cooled, thinly slice the beets.

Place the mache and arugula into a large mixing bowl. Add the sliced beets and peaches; sprinkle with the shallots, pistachios, and goat cheese. In a separate bowl, whisk together the walnut oil, balsamic vinegar, salt, and pepper until emulsified, and pour over the salad mixture. Toss well, and serve.

Peaches 'n Mint Juice

Ingredients

3 large peaches or nectarines,
cubed
1 large apple, quartered
1 lime
2 sprigs fresh mint

Directions

Juice the peaches, apple, and lime with a juice extractor. Transfer the juice to a blender with the mint leaves. Blend quickly to combine the juice and mint thoroughly.

Peach Cobbler II

Ingredients

9 fresh peaches
2 tablespoons fresh lemon juice
1/2 cup white sugar
1 1/3 cups all-purpose flour
3 tablespoons white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 cup butter, chilled
2/3 cup buttermilk
2 teaspoons white sugar
1/4 teaspoon freshly grated
nutmeg

Directions

Preheat oven to 400 degrees F (205 degrees C).

Submerge peaches in boiling water for about 1 minute. The amount of time required to make the skin easy to peel varies with the degree of ripeness: if really ripe, it may take less time. Remove peaches with a slotted spoon, and run cold water on them. Slip off the skin. Cut peaches into wedges, and place in either a deep 10 inch pie plate or a 2 inch deep 2 quart baking dish. Toss peaches with lemon juice and 1/2 cup sugar. Cover with foil.

Bake 15 minutes, or until the peaches are hot and bubbly

Whisk together flour, 3 tablespoons sugar, baking powder, and baking soda. Cut in butter with a pastry blender until mixture resembles small peas. Pour buttermilk over top, and toss with a fork until the mixture clumps together. Drop heaping tablespoons of dough over the peaches. In a small cup, mix 2 teaspoons sugar and nutmeg. Sprinkle over biscuits.

Bake until biscuits are golden brown, about 30 minutes. Set dish on wire rack to cool 10 to 15 minutes before serving.

Fruited Peach Halves

Ingredients

1 (29 ounce) can cling peach halves
1/3 cup finely chopped dried apricots
1/4 cup finely chopped dried figs
1/2 cup finely chopped pecans, divided
Lettuce Leaves

Directions

Drain peaches, reserving 1 tablespoon juice in a bowl. Set peaches aside. to peach juice, add apricots, figs and 3 tablespoons pecans; mix well. Shape into 1-in. balls. Roll outside edges of peach halves in the remaining pecans. Place on a lettuce-lined salad plate; place a fruit ball on each.

Peach Shortcake

Ingredients

2 cups all-purpose flour
2 tablespoons brown sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 cup cold butter
2/3 cup milk

FILLING:

1 1/2 pounds fresh peaches or
nectarines, peeled and thinly
sliced
6 tablespoons brown sugar,
divided
1/4 teaspoon ground ginger
1 cup heavy whipping cream
1/4 cup chopped pecans, toasted

Directions

Combine the first five ingredients in a bowl; cut in butter until mixture resembles coarse crumbs. Add milk, stirring only until moistened. Turn onto a lightly floured surface; knead 10 times.

Pat evenly into a greased 8-in. round baking pan. Bake at 425 degrees F for 20-25 minutes or until golden brown. Remove from pan to cool on a wire rack.

Just before serving, combine peaches, 4 tablespoons brown sugar and ginger. Whip cream with remaining brown sugar until stiff.

Split shortcake into two layers; place bottom layer on a serving platter. Spoon half of the peach mixture over cake; top with half of cream. Cover with second cake layer and remaining peach mixture. Garnish with remaining cream; sprinkle with pecans.

Fresh Peach Dumplings Served with Hard Sauce

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup butter flavored shortening
5 tablespoons ice water

6 fresh peaches - peeled, pitted
and halved

1/4 cup butter, softened
1 egg
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
1 pinch salt
2 cups confectioners' sugar

Directions

In a medium bowl, stir together the flour and salt. Cut in the butter flavored shortening using your hands or a pastry blender until the mixture resembles coarse crumbs. Sprinkle the ice water over the dough, and stir until the mixture comes together. Knead the dough briefly, then divide into 6 pieces.

Preheat the oven to 375 degrees F (190 degrees C).

On a lightly floured surface roll out each piece of dough into a thin circle. Place two peach halves together, and wrap in each circle of dough, sealing at the top. Place the dumplings onto an ungreased baking sheet.

Bake dumplings for 30 minutes in the preheated oven, or until golden brown. While the dumplings are baking, make the sauce. In a medium bowl, mix together the butter, egg, nutmeg, vanilla and salt using an electric mixer on low speed. Gradually mix in the confectioners' sugar. Spoon over warm dumplings.

Spinach Salad with Peaches and Pecans

Ingredients

3/4 cup pecans
2 ripe peaches
4 cups baby spinach, rinsed and dried
1/4 cup poppyseed salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C). Arrange pecans on a single layer on a baking sheet and roast in preheated oven for 7-10 minutes, until they just begin to darken. Remove from oven and set aside.

Peel peaches (if desired) and slice into bite-sized segments. Combine peaches, spinach and pecans in a large bowl. Toss with dressing until evenly coated, adding a little additional dressing, if necessary.

Peachy Avocado Salsa

Ingredients

1 (15 ounce) can sliced peaches,
drained and diced
1 medium ripe avocado, diced
1 tablespoon lime juice
2 cups diced, seeded tomato
1/4 cup diced onion
2 tablespoons minced fresh
cilantro or parsley
1 tablespoon cider vinegar
1 teaspoon seeded chopped
jalapeno pepper*
1 garlic clove, minced
1/4 teaspoon salt

Directions

In a bowl, combine the peaches, avocado and lime juice. Add the remaining ingredients; lightly toss just until combined. Refrigerate for at least 30 minutes. Serve with tortilla chips, fish or chicken.

Dad's Peach Ice Cream

Ingredients

4 cups milk
2 1/2 cups sugar
1/4 teaspoon salt
4 eggs, beaten
5 cups heavy cream
2 cups pureed peaches or
nectarines
1 tablespoon vanilla extract
1/4 teaspoon almond extract
(optional)

Directions

In a heavy saucepan, heat milk over low until hot but not boiling. Stir in sugar and salt until dissolved. Gradually stir a quarter of the hot mixture into eggs, mixing constantly. Return all to the saucepan, stirring constantly. Continue to cook and stir for 10-12 minutes or until mixture coats the back of a metal spoon. Remove from the heat; cool. Chill for at least 2 hours or overnight. In a large bowl, combine the cream, fruit, vanilla and almond extract if desired. Add the chilled milk mixture, stirring well. Pour into a chilled freezer can of a 1-gallon ice cream freezer. Freeze according to manufacturer's instructions.

Peach Coffee Cake II

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 cup sour cream
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
4 cups peeled, pitted and sliced peaches

1/4 cup all-purpose flour
1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon
3 tablespoons cold butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, cream together 1 cup sugar and 1/2 cup butter. Beat in sour cream, vanilla, and eggs. Mix in flour, baking powder, baking soda, and salt. Spread 1/2 the batter into the baking pan. Layer with peaches, and top with remaining batter.

In a small bowl, mix 1/4 cup flour, 1/4 cup sugar, pecans, and cinnamon. Cut in cold butter until the mixture resembles coarse crumbs. Sprinkle evenly over the batter.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Peach Angel Food Cake

Ingredients

1 (18.25 ounce) package angel
food cake mix
1 (15 ounce) can diced peaches

Directions

In a large bowl, combine cake mix, peaches and juice (do not add water). Mix well.

Pour into tube pan or 2 loaf pans.

Bake according to directions on cake package.

If desired, serve with whipped topping.

Peach Blossom Fuzz

Ingredients

1 1/4 cups sliced peeled fresh or frozen peaches
1/2 medium firm banana
1 cup orange juice
1/2 cup crushed ice
1/2 cup fat-free plain yogurt
1 tablespoon honey
1/8 teaspoon rum extract or vanilla extract

Directions

In a blender, combine all of the ingredients; cover and process for 15-20 seconds or until smooth. Stir if necessary. Pour into chilled glasses; serve immediately.

Peaches and Tequila Sunrise Sauce

Ingredients

1/2 cup peach preserves
1/4 cup Worcestershire sauce
1/4 cup apple cider vinegar
1 cup orange juice
2 (1.5 fluid ounce) jiggers tequila
1/4 cup chopped onion
1 clove garlic, minced
salt and pepper to taste

Directions

In a medium bowl, stir together the peach preserves, Worcestershire sauce, vinegar, orange juice, tequila, onion, garlic, salt and pepper. Use half of the mixture to marinate your meat. Pour the remainder into a saucepan, and bring to a boil. Boil for about 10 minutes, or until thickened. Use as a sauce for your cooked meat.

Easy Peachy Cobbler Bake

Ingredients

1 (29 ounce) can peaches in light syrup
2/3 cup white sugar
3 tablespoons butter
2/3 cup brown sugar
1 1/2 cups all-purpose baking mix
1 1/3 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine peaches in syrup with sugar. Pour into a 9x13 inch baking dish. Dot with butter. In a separate bowl, combine brown sugar and baking mix. Stir in buttermilk until smooth. Pour over peaches.

Bake in preheated oven 50 minutes, or until lightly browned and bubbly. Let rest 10 minutes before serving.

Peach Upside-Down Cake III

Ingredients

6 large fresh peaches
2/3 cup white sugar
2 tablespoons unsalted butter
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 tablespoon canola oil
1 egg
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 cup lowfat buttermilk

Directions

Preheat the oven to 375 degrees. Bring a large saucepan of water to a boil.

Score the stem end of each peach and place the peaches in the boiling water. Boil for about 1 minute, or until the skins soften. Transfer to a bowl of cold water to cool, then peel, halve and pit the peaches.

In a 9-inch cast-iron skillet, combine 1/3 cup of the sugar with 1 tablespoon of the butter. Cook over medium heat for 3 to 5 minutes, or until the sugar begins to melt. Add the peaches to the skillet, cut-side up, in one layer (the fruit should fit tightly). Remove the pan from the heat and set aside.

In a medium bowl, combine the flour, baking powder, baking soda, cinnamon and salt; set aside.

In a large bowl, with an electric mixer at medium speed, beat the remaining 1/3 cup sugar and 1 tablespoon butter with the oil until combined. Add the egg, beating until smooth, then beat in the vanilla and almond extract. With the mixer at low speed, add the buttermilk and the reserved flour mixture, beating until just incorporated.

Spoon the batter evenly over the peaches in the skillet, place the skillet in the oven and bake, uncovered, at 375 degrees F (190 degrees C), for 20 to 25 minutes, or until a cake tester inserted into the center of the cake comes out clean.

Transfer the skillet to a wire rack to cool for 3 to 4 minutes. Loosen the edges of the cake with a knife. Invert the cake onto a serving plate. If any of the peaches stick to the skillet, remove them with a knife and replace them on the cake.

Tina's Peach Cobbler

Ingredients

8 cups fresh peaches - peeled,
pitted and sliced
2 cups white sugar
1/2 teaspoon ground nutmeg
1/3 cup unsalted butter
1 teaspoon vanilla extract

2 cups all-purpose flour, sifted
1 teaspoon salt
3/8 cup lard
3/8 cup shortening
1 egg
1/8 cup cold water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan, combine peaches, sugar and nutmeg. Cook over medium heat, stirring occasionally, until mixture thickens and begins to bubble and peaches are tender, 10 minutes. Remove from heat and stir in butter and vanilla until butter is melted. Pour into a 9x13 inch baking dish.

In a medium bowl, combine flour and salt. Blend in lard and shortening with pastry blender until mixture resembles pea-sized crumbs. Combine egg and cold water in a separate bowl and sprinkle mixture over pastry, a little at a time, stirring just until dough comes together. Roll out on a floured surface into a 9x13 inch rectangle. Lay crust over peach mixture.

Bake in preheated oven 50 to 60 minutes, until crust is golden.

My Bottom-Up Peach Cobbler

Ingredients

1/2 cup butter
1 cup white sugar
1 pinch ground nutmeg, or to taste
3/4 cup self-rising flour
3/4 cup milk
1 (28 ounce) can sliced peaches, with juice

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the butter into a 8x8-inch baking dish, and place into the oven until melted. Stir the sugar, nutmeg, and self-rising flour together in a mixing bowl. Stir in the milk until no lumps remain. Pour the batter over the melted butter in the baking dish. Do not stir. Spoon the sliced peaches over top; gently pour in the juice.

Return to the oven, and bake until the batter has firmed and the cobbler has risen a bit, 35 to 45 minutes.

Peach Pear Salsa

Ingredients

1 tablespoon olive oil
1/2 red onion, diced
2 cloves garlic, minced
4 peaches - pitted and diced
1 pear - peeled, cored, and diced
1/4 cup honey
1 teaspoon curry powder
salt and pepper to taste

Directions

Heat the olive oil in a small skillet over medium-low heat; cook the onion and garlic in the hot oil until translucent, about 5 minutes. Stir the peaches, pear, and honey into the onion and garlic mixture; allow to cook together for 2 minutes. Season with the curry powder, salt, and pepper. Continue cooking at a simmer until hot, 5 to 6 minutes.

Peach Berry Cobbler

Ingredients

1 cup all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons baking powder
1/2 cup milk
1/4 cup butter, softened
1/4 cup packed brown sugar
1 tablespoon cornstarch
1/2 cup cold water
3 cups fresh peaches - peeled,
pitted and sliced
1 cup fresh blueberries
1 tablespoon butter
1 tablespoon lemon juice
2 tablespoons coarse granulated
sugar
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together flour, 1/2 cup white sugar, and baking powder. Mix in milk and 1/4 cup butter until smooth.

In a medium saucepan, stir together the brown sugar, cornstarch, and water. Mix in the peaches and blueberries. Cook and stir over medium heat until thick and bubbly. Mix in 1 tablespoon butter and lemon juice. Continue cooking until the butter melts. Pour into a 1 1/2 quart ungreased baking dish. Evenly spoon batter in mounds over the hot fruit. In a small bowl, mix the coarse sugar and nutmeg, and sprinkle over the batter.

Place the baking dish on a shallow baking pan in the preheated oven. Bake cobbler for about 35 minutes, or until bubbly and a toothpick inserted into the crust comes out clean.

Raspberry Peach Pie

Ingredients

1 1/4 cups all-purpose flour

1/2 teaspoon salt

1/3 cup shortening

1/4 cup cold water

FILLING:

4 medium fresh peaches, peeled and sliced

1 1/3 cups sugar

5 teaspoons lemon juice

1/4 cup cornstarch

1/3 cup water

3 cups fresh raspberries

Directions

In a bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Roll out pastry to fit in a 9-in. pie plate. Transfer to pie plate; trim and flute edges. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a large saucepan, combine the peaches, sugar and juice. Combine cornstarch and water until smooth. Stir into peach mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from heat ; cool to room temperature. Fold in raspberries. Spoon into crust. Refrigerate for at least 4 hours or overnight. Refrigerate leftovers.

Grilled Peaches and Cream

Ingredients

4 peaches, halved and pitted
2 tablespoons clover honey
1 cup soft cream cheese with
honey and nuts
1 tablespoon vegetable oil

Directions

Preheat a grill for medium-high heat.

Brush peaches with a light coating of oil. Place pit side down onto the grill. Grill for 5 minutes, or until the surfaces have nice grill marks. Turn the peaches over, and drizzle with a bit of honey. Place a dollop of the cream cheese spread in the place where the pit was. Grill for 2 to 3 more minutes, or until the filling is warm. Serve immediately.

Sausage-Peach Puff Pancake

Ingredients

1/2 cup all-purpose flour
1 tablespoon sugar
1/8 teaspoon salt
2 eggs, beaten
1/2 cup milk
1 tablespoon butter or margarine
FILLING:
8 links pork sausage, halved
1 (16 ounce) can sliced peaches,
drained
1/3 cup pancake syrup
1 dash ground nutmeg

Directions

In a mixing bowl, combine the flour, sugar and salt. Whisk in eggs and milk until smooth. Place the butter in a 9-in. pie plate. Heat at 400 degrees F for 2-3 minutes or until melted. Pour batter into hot plate. Bake for 10-15 minutes or until edges are golden brown.

Meanwhile, in a skillet, cook the sausage over medium heat until no longer pink; drain. Stir in the peaches, syrup and nutmeg. Bring to a boil. Reduce heat, simmer, uncovered, for 7-10 minutes or until sausage and peaches are coated with syrup. Spoon into pancake. Serve immediately.

Almond-Topped Spiced Peaches

Ingredients

2 (29 ounce) cans peach halves,
drained
1/2 cup packed brown sugar
1/4 cup butter or margarine
1/2 teaspoon curry powder
1/4 cup sliced almonds
1 cup sour cream
1 teaspoon ground cinnamon

Directions

Place peach halves in an ungreased shallow 2-qt. baking dish; set aside. In a saucepan, combine the brown sugar, butter and curry powder. Cook and stir over low heat until sugar is dissolved. Pour over peaches. Sprinkle with almonds. Bake, uncovered, at 375 degrees F for 20 minutes or until heated through. Combine sour cream and cinnamon; serve with peaches.

Peach Blueberry Cobbler

Ingredients

FILLING:

2 cups fresh or frozen sliced peaches
1/3 cup sugar
4 teaspoons quick-cooking tapioca
2 teaspoons lemon juice
1 cup fresh or frozen blueberries
ground nutmeg

DUMPLINGS:

1 cup all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon grated lemon peel
1/4 cup butter or margarine
1/2 cup cream or evaporated milk
Vanilla ice cream (optional)

Directions

In a 1-1/2-qt. baking dish, combine peaches, sugar, tapioca and lemon juice. Sprinkle blueberries over top. Sprinkle with nutmeg; set aside. For dumplings, combine first five ingredients in mixing bowl; cut in butter with a pastry blender until mixture resembles cornmeal. Add cream or milk; stir until dough is mixed and moistened. Drop by tablespoonfuls over fruit mixture. Sprinkle nutmeg over dumplings. Bake at 400 degrees F for 25-30 minutes or until top is golden brown. Serve warm with ice cream if desired.

Sauteed Grouse with Peach-Balsamic Sauce

Ingredients

2 tablespoons butter
2 cloves garlic, sliced
2 (1 pound) grouse, cut into quarters and patted dry
1/4 cup dry sherry or white wine
1/4 cup chicken stock
2 teaspoons chopped fresh tarragon
1/4 cup peach or apricot jam
1 teaspoon balsamic vinegar, or to taste

Directions

Melt the butter with the garlic in a large skillet over low heat. Allow to bubble slowly for about 10 minutes to infuse the garlic into the butter, then remove garlic and reserve.

Increase the heat to medium-high. When hot, brown the grouse until golden brown on both sides, about 3 minutes per side; then set aside.

Pour the sherry into the skillet and allow to simmer for 20 seconds. Stir in the chicken stock, tarragon, and peach jam; bring back to a simmer, then reduce heat to medium-low, cover, and simmer for 5 minutes. Add the balsamic vinegar, and cook, covered for 2 minutes. Return the grouse to the pan, and simmer until fully cooked, 3 to 5 minutes.

Beth's Peach-Nectarine Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk
1 large ripe peach - peeled, pitted and diced
1 very ripe nectarine, pitted and diced
1 tablespoon brown sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease 8 muffin cups or line with paper muffin liners.

In a large bowl, combine flour, sugar, salt and baking powder. Add vegetable oil, egg and milk; mix well. Fold in diced peach and nectarine. Fill each muffin tin to the top with muffin mix. Sprinkle a little brown sugar onto the top of each uncooked muffin.

Bake in preheated oven for 18 to 20 minutes. Check muffins regularly after 15 minutes of baking. Serve warm or cool.

Blueberry-Peach Pound Cake

Ingredients

2 tablespoons butter or stick margarine, softened
1 1/4 cups sugar
3 tablespoons unsweetened applesauce
3/4 cup egg substitute
1/4 cup 2% milk
2 1/2 cups cake flour
2 teaspoons baking powder
1/4 teaspoon salt
2 1/4 cups chopped fresh or frozen unsweetened peaches
2 cups fresh or frozen unsweetened blueberries*
3/4 cup reduced-fat whipped topping

Directions

In a mixing bowl, beat the butter, sugar and applesauce. Add egg substitute and milk. Combine the flour, baking powder and salt; add to the creamed mixture and mix until blended. Fold in peaches and blueberries. Pour into a 10-in. fluted tube pan coated with nonstick cooking spray.

Bake at 350 degrees F for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Garnish slices with whipped topping.

Peach Pie

Ingredients

10 fresh peaches, pitted and sliced
1/3 cup all-purpose flour
1 cup white sugar
1/4 cup butter
1 recipe pastry for a 9 inch double crust pie

Directions

Mix flour, sugar and butter into crumb stage.

Place one crust in the bottom of a 9 inch pie plate. Line the shell with some sliced peaches. Sprinkle some of the butter mixture on top of the peaches, then put more peaches on top of the the crumb mixture. Continue layering until both the peaches and crumbs are gone.

Top with lattice strips of pie crust.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until crust is golden. Allow pie to cool before slicing. Best when eaten fresh.

Red Satin Cake with Peaches and Raspberries

Ingredients

Non-stick baking spray
1 (14.5 ounce) can no-salt-added sliced beets, not drained
1 (18.25 ounce) box devil's food cake mix
1/3 cup 2% milk
3 large eggs
1 tablespoon red food coloring (optional)
1 (15 ounce) can sliced peaches in juice, not drained
3 tablespoons cornstarch
8 ounces low-fat cream cheese, softened
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
12 ounces fresh raspberries, cleaned

Directions

Preheat oven to 350 degrees F.

Spray 2 (8-inch) layer pans with baking spray; set aside. Puree beets with their juice in a blender until smooth; set aside. Mix the cake mix, pureed beets, milk, eggs and food coloring in the large bowl of an electric mixer. Beat on low speed for 30 seconds and on high for 2 minutes, until batter is thick and smooth. Pour and scrape batter into the prepared pans and bake in the oven for 30 minutes until a tester inserted into the center comes out with a few moist crumbs clinging to it. Cool in the pans on racks for 15 to 20 minutes, until cool enough to touch. Remove the cakes from pans and cool on racks until room temperature.

While the cake is baking prepare filling. Puree peaches with their juice and cornstarch in a blender until smooth. Pour into a large saucepan and cook over medium heat, stirring constantly, until boiling and thick, about 5 minutes; cool completely.

To make the frosting, puree cream cheese, 2 tablespoons cooled peach filling mixture, confectioners sugar and vanilla in a food processor until smooth; set aside.

To assemble cake, place 1 cake layer on a serving plate, top with the remaining peach mixture and half the raspberries. Place the second layer on top. Ice the sides and top of the cake with cream cheese frosting, and decorate with remaining raspberries. Refrigerate until serving. Cut in 12 wedges and serve.

Raspberry Peach Cobbler

Ingredients

4 cups sliced fresh peaches
1/2 cup fresh raspberries
1/4 cup SLENDA® No Calorie Sweetener, Granulated
1 teaspoon ground cinnamon
1 tablespoon fresh lemon juice
1/2 cup butter
1 1/4 cups all-purpose flour
2 tablespoons baking powder
1/2 teaspoon salt
1 cup SLENDA® No Calorie Sweetener, Granulated
1 cup milk

Directions

In a bowl, mix the peaches, raspberries, 1/4 cup SLENDA® Granulated Sweetener, cinnamon, and lemon juice. Allow to sit while proceeding with remaining steps.

Preheat oven to 350 degrees F (175 degrees C). Melt the butter in a 9x13 inch glass baking dish in the preheating oven, and evenly coat dish. Remove from heat.

In a bowl, mix the flour, baking powder, salt, and 1 cup SLENDA® Granulated Sweetener. Mix in milk just until dry ingredients are evenly moist. Pour evenly into the buttered baking dish. Scoop peach and raspberry mixture over the batter.

Bake 45 minutes in the preheated oven, until golden brown.

Peachy Fruit Dip

Ingredients

1 (15 ounce) can sliced or halved
peaches, drained
1/2 cup marshmallow creme
1 (3 ounce) package cream
cheese, cubed
1/8 teaspoon ground nutmeg
Assorted fresh fruit

Directions

In a blender or food processor, combine the first four ingredients; cover and blend until smooth. Serve with fruit.

Easy Peach Cream Pie

Ingredients

1 1/2 pounds sliced peeled fresh peaches
1 (9 inch) unbaked pie shell
2 eggs
1 cup sugar
1/4 cup all-purpose flour
Dash salt
1 cup heavy cream
1 teaspoon vanilla

Directions

Place peaches in pie shell. Beat eggs slightly in bowl; blend in sugar, flour and salt. Stir in cream and vanilla; blend well. Pour over peaches. Bake at 375 degrees F for 40-50 minutes or until center shakes slightly when moved. (To prevent crust edges from becoming too brown, cover edges with foil if desired.) Serve warm; or, for firmer pie, chill before serving. Refrigerate any leftovers.

Sour Cream Peach Pie

Ingredients

3/4 cup sour cream
1/2 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon almond extract
1 tablespoon all-purpose flour
1 (9 inch) unbaked pie crust
4 cups sliced fresh or frozen
peaches
1/4 cup brown sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a medium bowl, stir together the sour cream, white sugar, 1/3 cup flour and almond extract until smooth. Sprinkle 1 tablespoon of flour over the pie crust to prevent it from getting soggy. Alternate layers of peaches and the sour cream mixture, beginning with a layer of peaches and ending with a layer of sour cream.

Bake for 20 minutes in the preheated oven. Reduce the heat to 350 degrees F (175 degrees C). Continue baking for an additional 35 minutes. Remove the pie from the oven and sprinkle brown sugar over the top. Set the oven to Broil, and broil for 2 to 3 minutes, until caramelized.

Just Peachy Bread

Ingredients

1 (29 ounce) can sliced peaches with juice
6 tablespoons sugar
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 cups sugar
1/2 cup butter flavored shortening
2 eggs
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9x5 inch loaf pans.

Place peaches, peach juice and 6 tablespoons sugar in a blender; puree until smooth.

In a large bowl, sift together flour, baking powder, baking soda, salt and cinnamon. In a large bowl, cream together the shortening and 1 1/2 cups sugar. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Blend this mixture into the flour mixture, alternately with the peach puree; stir just to combine. Fold in the nuts. Pour batter into prepared pans.

Bake at 325 degrees for 55 to 60 minutes, or until a toothpick inserted into the center of a loaf comes out clean. Cool 10 minutes in pans; turn out on rack and let cool completely.

Peach Cream Pie I

Ingredients

1 cup white sugar
1/3 cup butter
1/3 cup all-purpose flour
1 egg
1 teaspoon vanilla extract
3 cups fresh peaches - pitted,
skinned, and sliced
1 recipe pastry for a 9 inch single
crust pie

Directions

Line a 9 inch pie pan with crust. Place peaches in the unbaked pie shell.

Cream together the sugar and butter or margarine. Add the egg, flour, and vanilla; mix together completely. Spread this mixture over the top of the peaches.

Bake at 300 degrees F (150 degrees C) for 1 hour.

Peach Drink

Ingredients

1 (11.5 ounce) can peach nectar
1 1/2 cups orange juice

Directions

Fill 2 tall glasses with ice cubes. Pour in equal parts peach nectar and orange juice to fill the glasses. Stir.

Peach Surprise Pie

Ingredients

1 (9 inch) pie crust, baked
2 (8 ounce) packages cream
cheese, softened
1/4 cup white sugar
1/2 teaspoon vanilla extract
2 cups sliced peaches, drained
1/4 cup raspberry preserves
1 teaspoon lemon juice

Directions

Combine softened cream cheese, sugar, and vanilla extract in a medium mixing bowl. Mix until smooth. Spread onto bottom of baked pie shell. Chill several hours or overnight.

Before serving, top cream cheese layer with drained peach slices. Mix raspberry preserves with lemon juice until well combined. Spoon over peaches. Garnish with mint sprigs.

Peach Custard Pie III

Ingredients

1 (9 inch) pie shell
3 tablespoons all-purpose flour
3 tablespoons brown sugar
5 large fresh peaches - peeled,
pitted and halved
1 1/2 cups evaporated milk
1 egg, beaten
2/3 cup white sugar
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a small bowl, mix together 3 tablespoons flour and brown sugar. Sprinkle mixture into bottom of pastry-lined pie pan. Arrange peach halves, cut side up, on top of mixture.

In a medium bowl, whisk together evaporated milk and egg. Pour mixture over peaches.

In a medium bowl, mix together white sugar, 2 tablespoons flour, cinnamon, and nutmeg. Sprinkle mixture over top of peaches.

Bake in preheated oven for 30 minutes, until a knife inserted 1 inch from edge comes out clean.

Owen's Peachy Pig Out

Ingredients

6 boneless pork chops
1 crushed dried chile pepper
3 canned peach halves
1/2 cup canned peach syrup
2 tablespoons brown sugar
1/2 teaspoon salt
1 tablespoon soy sauce
2 onions, thinly sliced
2 green onions, sliced
3 tablespoons all-purpose flour
6 boneless pork chops
3 canned peach halves

Directions

Rub chili peppers into pork chops; cover and refrigerate for 30 minutes.

In a microwave safe casserole dish, arrange chops in a single layer. Microwave on High for 5 minutes.

In a measuring cup, mix together peach juice, brown sugar, salt, and soy sauce; pour over chops. Microwave on Medium for 4 minutes. Transfer chops to another dish, and cover.

Add sliced onions, peaches, and spring onions to the drippings left in the casserole dish. Stir in flour until smooth. Microwave on High for 30 seconds, and then stir well. Continue cooking in 30 second intervals for 2 minutes total cooking time, or until gravy has the desired consistency. Pour over chops, and serve. I

Peach Cobbler Bread

Ingredients

1/3 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/3 cup water
1 teaspoon vanilla extract
1/8 teaspoon almond extract
1 cup peeled, sliced peaches
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup chopped pecans
TOPPING:
2 tablespoons chopped pecans
2 tablespoons brown sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in water and extracts. Stir in peaches. Combine flour, baking soda, salt and baking powder; gradually add to the creamed mixture. Stir in pecans. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Golden Rays of Peach Delight

Ingredients

1 (1.5 fluid ounce) jigger gin
1 (1.5 fluid ounce) jigger triple sec
liqueur
1/2 fluid ounce peach schnapps
2 fluid ounces orange juice
2 fluid ounces lemon-lime flavored
carbonated beverage
1 dash grenadine syrup

Directions

Fill a tall glass with ice. Pour in the gin, triple sec, peach schnapps and orange juice. Fill the glass with lemon-lime soda and finish with a dash of grenadine. Stir and serve.

Huckleberry Peach Cobbler

Ingredients

2 cups huckleberries
3 cups sliced peaches
1/4 cup cornstarch
2/3 cup white sugar
2 tablespoons butter
1 cup all-purpose flour
2 teaspoons baking powder
1/4 cup white sugar
1/4 teaspoon salt
1/4 cup rolled oats
1 teaspoon grated lemon zest
1/4 teaspoon ground cinnamon
1/4 cup butter
1/2 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

If you're using frozen fruit, thaw and drain it before proceeding. Combine fruit in an ungreased 2-quart casserole dish. Mix the cornstarch and 2/3 cup sugar, and toss with fruit mixture. Dot with 2 tablespoons butter and set aside.

Sift the flour, baking powder, sugar, and salt into a bowl. Stir in the oats, lemon zest, and cinnamon. Cut in 1/4 cup butter until it's the size of small peas. Stir in milk to form a stiff batter. Spoon dollops of cobbler batter over the fruit in the casserole dish; the batter may not entirely cover the fruit.

Bake in the preheated oven until the fruit is bubbling and the topping is golden brown, about 30 minutes. Allow to cool about 15 minutes. Serve warm.

Peach Cake

Ingredients

1 (15 ounce) can sliced peaches, undrained
1 (18.25 ounce) package yellow cake mix
1/3 cup vegetable oil
3 eggs
1 (8 ounce) carton frozen whipped topping, thawed
1 (6 ounce) container peach yogurt

Directions

Drain peaches, reserving juice. Add enough water to juice to measure 1-1/4 cups. Cut peaches into 1-in. pieces; set aside.

In a large mixing bowl, beat the cake mix, peach juice mixture, oil and eggs on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 28-33 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely.

In a bowl, combine the whipped topping and yogurt; fold in reserved peaches. Spread topping between layers and over top of cake.

Peach Beehives with Hard Sauce

Ingredients

4 small ripe peaches, washed and dried
1 (9 inch) prepared, unbaked pie crust, thawed
1/4 cup butter
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1/4 teaspoon ground allspice
1 pinch salt
1/4 cup heavy cream

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease the bottom of a shallow baking pan.

Unroll the prepared pie crust onto a lightly floured surface, and cut into 1/2 inch wide strips. Place peach stem side down, and wrap strips of dough--over-lapping rows--around the fruit so it's completely covered. For ease, twirl the peach while holding the pastry in place and overlap rows. When completely wrapped, the peach will resemble a beehive. Make sure the entire peach is covered and sealed inside the crust. Repeat with remaining peaches. Arrange the wrapped peaches in a shallow baking pan.

Bake peaches in preheated oven until crust turns golden brown, 35 to 40 minutes.

Meanwhile, cream butter with 1/4 cup confectioners' sugar in a mixing bowl until light and fluffy. Beat in the vanilla extract, allspice, salt, and heavy cream until well blended. Stir in the remaining 1/4 cup confectioners' sugar.

To serve, place baked peaches in serving bowls. Slice each peach in half and remove the pits. Spoon hard sauce over the peach halves.

Old Fashioned Peach Cobbler

Ingredients

2 1/2 cups all-purpose flour
3 tablespoons white sugar
1 teaspoon salt
1 cup shortening
1 egg
1/4 cup cold water

3 pounds fresh peaches - peeled,
pitted and sliced
1/4 cup lemon juice
3/4 cup orange juice
1/2 cup butter
2 cups white sugar
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 tablespoon cornstarch

1 tablespoon white sugar
1 tablespoon butter, melted

Directions

In a medium bowl, sift together the flour, 3 tablespoons sugar, and salt. Work in the shortening with a pastry blender until the mixture resembles coarse crumbs. In a small bowl, whisk together the egg and cold water. Sprinkle over flour mixture, and work with hands to form dough into a ball. Chill 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Roll out half of dough to 1/8 inch thickness. Place in a 9x13 inch baking dish, covering bottom and halfway up sides. Bake for 20 minutes, or until golden brown.

In a large saucepan, mix the peaches, lemon juice, and orange juice. Add 1/2 cup butter, and cook over medium-low heat until butter is melted. In a mixing bowl, stir together 2 cups sugar, nutmeg, cinnamon, and cornstarch; mix into peach mixture. Remove from heat, and pour into baked crust.

Roll remaining dough to a thickness of 1/4 inch. Cut into half-inch-wide strips. Weave strips into a lattice over peaches. Sprinkle with 1 tablespoon sugar, and drizzle with 1 tablespoon melted butter.

Bake in preheated oven for 35 to 40 minutes, or until top crust is golden brown.

Peach Whirligigs

Ingredients

5 large fresh peaches - peeled,
pitted and sliced
2 cups water
1 1/2 cups white sugar
2 tablespoons cornstarch

1 1/3 cups buttermilk baking mix
2 tablespoons white sugar
2 tablespoons margarine, melted
1/3 cup milk

2 tablespoons margarine,
softened
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In large saucepan over medium heat, combine peaches, water, 1 1/2 cups sugar and cornstarch. Cook, stirring constantly, until mixture boils. Boil for one minute, then reduce heat to low to keep warm.

In a large bowl, stir together baking mix, 2 tablespoons sugar, melted margarine and milk to form a soft dough. Remove to floured surface and knead 8 to 10 times. Roll out into a 9 inch square.

Spread softened margarine over dough. Combine 1/4 cup sugar with cinnamon, and sprinkle mixture over dough. Roll dough into a log shape and cut into 6 - 1 1/2 inch slices. Pour hot peach mixture into an 8x8 inch baking dish. Place roll slices, cut side up, on top of peach mixture.

Bake in preheated oven 20 to 25 minutes, until puffed and golden. Serve warm.

Slow Cooked Apple Peach Sauce

Ingredients

10 Macintosh apples, cored and chopped
4 fresh peaches, pitted and chopped
1 tablespoon ground cinnamon

Directions

Put fruit into a slow-cooker; sprinkle with cinnamon. Turn slow-cooker to high. Cover, and cook for 3 hours on high, then switch to low for 2 hours. Stir before serving.

Peachy Tossed Salad

Ingredients

1 (10 ounce) package ready-to-serve salad greens
1 medium fresh peach, cut into wedges
1/2 cup thinly sliced cucumber
1/2 cup crumbled feta cheese
1/4 cup thinly sliced red onion, separated into rings
CREAMY POPPY SEED DRESSING:
2/3 cup vegetable oil
1/4 cup sugar
1/4 cup white vinegar
1/4 cup sour cream
2 teaspoons poppy seeds
1/2 teaspoon salt

Directions

In a large salad bowl, combine the greens, peaches, cucumber, feta cheese and onion. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Serve with salad.

Cinnamon-Peach Cottage Cheese Pancakes

Ingredients

- 4 eggs
- 1 cup cottage cheese
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 2 tablespoons butter, melted
- 1 peach, shredded
- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 pinch salt
- 3/4 teaspoon baking soda
- 1 teaspoon ground cinnamon

Directions

Mix eggs, cottage cheese, milk, vanilla, butter, and peach in a large bowl. Combine flour, sugar, salt, baking soda, and cinnamon in a small bowl. Stir flour mixture into the cottage cheese mixture until just combined.

Heat a lightly oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle, and cook until bubbles form and the edges are dry. Flip, and cook until browned on the other side. Repeat with remaining batter.

Quick Peach Melba

Ingredients

1/4 cup peach schnapps or peach juice
4 large peaches, halved, pitted
1 (12 ounce) jar seedless raspberry jam
1 (12 ounce) package frozen raspberries, thawed
1/2 cup slivered almonds, toasted in a 300-degree oven for 6 to 8 minutes
1 quart premium vanilla ice cream

Directions

Pour schnapps in a microwave-safe pan or pie plate large enough to hold peach halves in a single layer. Place peaches, cut side down in pan. Microwave on high. Pour schnapps in a microwave-safe pie plate large enough to hold all peach halves in a single layer. Place peaches cut side down in pan. Microwave on high for 3 minutes. Turn peaches over and microwave about 2 minutes longer, until the fruit is tender when poked with a sharp knife. Let peaches cool, then peel. Refrigerate for 3 minutes.

Transfer jam to a microwave-safe measuring cup; microwave on high 1 to 2 minutes until partially melted. In a food processor, puree jam and raspberries. Set a fine-mesh strainer over a bowl; strain sauce to remove seeds, pressing with a rubber spatula. Discard seeds. Refrigerate.

Put 1/2 cup ice cream in each of eight shallow bowls, then a peach half, 2 Tbs. sauce and 1 Tb. almonds. Serve.

Lazy Peach Cobbler

Ingredients

1/2 cup margarine
2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1 (29 ounce) can sliced peaches,
juice reserved

Directions

Preheat oven to 350 degrees F (175 degrees C). Once oven reaches desired temperature, melt margarine in a glass 9x13 baking pan.

In a large bowl, combine flour, sugar and baking powder. Pour reserved peach juice into dry ingredients and stir until smooth. Remove glass pan from oven and pour batter in starting in the center; batter will then spread itself over entire pan. Add peaches by placing them in center of pan; allow them to spread on their own.

Bake cobbler in preheated oven for 20 to 25 minutes, or until brown on top. Do not overcook.

Tomato Peach Chutney

Ingredients

2 1/2 cups chopped seeded
peeled fresh tomatoes
2 cups chopped, peeled fresh
peaches
1 cup chopped green pepper
1 cup packed brown sugar
3/4 cup sugar
3/4 cup white vinegar
1/2 cup golden raisins
1/2 cup chopped onion
1 teaspoon curry powder
1/2 teaspoon ground ginger

Directions

In a large saucepan, combine all ingredients. Cook over medium heat for 1 hour or until thickened, stirring frequently. Ladle hot chutney into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 20 minutes in a boiling-water bath.

Georgia Peach Pie

Ingredients

3 egg whites
1 cup white sugar
14 saltine crackers, finely crushed
1 teaspoon vanilla extract
1/4 teaspoon baking powder
1/2 cup chopped pecans
7 fresh peaches - peeled, pitted
and sliced
2 cups sweetened whipped cream

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large glass or metal bowl, whip the egg whites until they can hold a peak. Gradually sprinkle in the sugar, while continuing to whip the egg whites to stiff peaks. Fold in saltines, vanilla, baking powder and pecans. Spread evenly into an ungreased 9 inch deep dish pie plate.

Bake for 30 minutes in the preheated oven, or until a skewer inserted into the center comes out clean. Remove from the oven, and cool. The crust will puff and crack as it cools.

When crust is completely cool, arrange sliced peaches over the top. Cover with aluminum foil to protect their color until serving. Top with sweetened whipped cream just before serving.

Frozen Peach Shortcake Squares

Ingredients

1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 pint vanilla ice cream, softened
1 pkg. (4 serving size) JELL-O
Brand Peach Flavor Gelatin
(unprepared)
4 cups pound cake cubes
1/4 cup raspberry preserves
12 small peach slices
12 raspberries

Directions

Stir whipped topping, ice cream and dry gelatin in large bowl until well blended. Stir in cake cubes. Spoon into 8-inch square pan.

Freeze 3 hours or until firm.

Drizzle with raspberry preserves. Cut into squares. Top each square with 1 peach slice and 1 raspberry. Store leftover dessert in freezer.

Granola Peach Bread

Ingredients

1 (16 ounce) can sliced peaches
2 cups all-purpose flour
2/3 cup sugar
2 teaspoons baking powder
1/4 teaspoon ground cloves
1/4 teaspoon salt
2 tablespoons cold butter or stick margarine
2 eggs, beaten
1 cup granola without raisins

Directions

Drain peaches, reserving 1/2 cup syrup (discard remaining syrup or save for another use). Chop peaches; set aside. In a bowl, combine the flour, sugar, baking powder, cloves and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in eggs and reserved syrup. Fold in granola and peaches.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Golden Coconut Peach Pie

Ingredients

4 cups sliced fresh peaches
1/2 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
1/4 cup orange juice
1 (9 inch) unbaked pie shell
2 tablespoons butter
2 cups flaked coconut
1 (5 ounce) can evaporated milk
1 egg, beaten
1/4 cup sugar
1/4 teaspoon almond extract

Directions

In a medium bowl, combine peaches, sugar, flour, nutmeg, salt and juice. Pour into pie shell; dot with butter. Bake at 450 degrees F for 15 minutes. Meanwhile, combine remaining ingredients. Pour over hot filling. Reduce heat to 350 degrees F and bake until coconut is toasted, about 40 minutes. Serve warm or chilled. Store in the refrigerator.

Peach Filled Cake

Ingredients

3/4 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon lemon zest
2/3 cup milk
1 cup all-purpose flour
7/8 cup whole wheat flour
2 teaspoons baking powder
1/4 teaspoon salt
4 fresh peaches - pitted, skinned, and sliced
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Bake at 350 degrees F (175 degrees C). Grease and flour one 8x10 inch cake pan.

In a bowl, cream the butter or margarine with the granulated sugar. Beat in the eggs, then the lemon rind and milk.

In another bowl, stir together the whole wheat flour, all purpose flour, baking powder, and salt. Beat into the creamed mixture. Spread half the batter evenly into the prepared pan. Arrange the peach slices on top and sprinkle with the brown sugar combined with the ground cinnamon. Spread the remaining batter on top.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Let cake cool on a rack. Because this cake is so moist, it is easiest to serve it directly from the baking pan. It should be stored in the refrigerator. Makes 16 servings.

Peach Pandowdy

Ingredients

6 cups thickly sliced peaches
1 tablespoon lemon juice
1/2 cup white sugar
1 tablespoon cornstarch

1 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 tablespoon unsalted butter
1/2 cup heavy cream

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the peaches in a medium bowl. Sprinkle lemon juice over them. Mix together 1/2 cup of sugar and cornstarch. Sprinkle over the peaches, and stir to coat. Spoon into a 2 to 2 1/2 quart casserole dish.

In a medium bowl, stir together the flour, 2 tablespoons of sugar, baking powder and salt. Cut in butter with a fork or pastry cutter until it is in fine crumbs. Make a well in the center, and pour in the cream. Stir with a fork until the dough pulls away from the sides of the bowl.

Roll out dough on a floured surface until it is just big enough to cover the baking dish. Cut a 2 inch cross in the center. Place over the peaches, and tuck in the dough around the sides. Turn back the corners of the cross to reveal the filling.

Bake for 40 to 45 minutes in the preheated oven, until filling is bubbly, and top is golden brown.

Peach Frozen Yogurt

Ingredients

2 cups fresh or frozen
unsweetened sliced peaches,
thawed
1 (.25 ounce) envelope unflavored
gelatin
1/4 cup cold water
1/4 cup sugar
16 ounces fat-free reduced-sugar
vanilla yogurt

Directions

Place the peaches in a blender or food processor; cover and process until pureed. Set aside. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Stir in sugar. Cook and stir over low heat until gelatin and sugar are dissolved.

In a bowl, combine the yogurt, peach puree and gelatin mixture until blended. Pour into an ungreased 9-in. square dish. Cover and freeze for 3-4 hours or until partially set. Cut into pieces and place in a mixing bowl; beat on medium speed until smooth. Transfer to a freezer container. Cover and freeze until firm, about 2 hours.

Peach and Poppy Seed Bread

Ingredients

1/2 cup applesauce
3/4 cup turbinado sugar
2 tablespoons honey
3 eggs
3 large peaches, peeled and chopped
1 teaspoon baking soda
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 tablespoons poppy seeds
2 cups whole wheat flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare 2 9x5-inch bread pans with cooking spray.

Stir the applesauce, sugar, honey and eggs together in a bowl; fold the chopped peaches into the applesauce mixture. Add the baking soda, vanilla extract, almond extract, poppy seeds, and flour; stir to combine into a batter. Pour about half of the batter into each of the prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Peachy Rice Salad

Ingredients

1/3 cup plain yogurt
2 tablespoons honey
4 teaspoons lemon juice
1/2 teaspoon salt
2 cups cold cooked rice
2 peaches, peeled and diced
1/2 cup sliced celery
1/4 cup coarsely chopped
walnuts, toasted

Directions

In a bowl, combine the yogurt, honey, lemon juice and salt. Stir in the rice, peaches and celery. Cover and refrigerate. Just before serving, stir in the walnuts.

Strawberry Peach Cups

Ingredients

2 cups sliced fresh strawberries
2 cups fresh or frozen sliced peaches, thawed
1 (3 ounce) package cream cheese, softened
3 tablespoons orange juice
1/4 teaspoon grated orange peel
1/2 cup whipped topping

Directions

Divide strawberries and peaches among four small dishes. In a small mixing bowl, beat the cream cheese, orange juice and peel; fold in whipped topping. Dollop over fruit.

Peaches 'n' Cream Bars

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1/4 teaspoon almond extract
1 (21 ounce) can peach pie filling
1/2 cup all-purpose flour
1/4 cup packed brown sugar
3 tablespoons cold butter or margarine
1/2 cup sliced almonds

Directions

Unroll crescent dough into one long rectangle. Press onto the bottom and slightly up the sides of a greased 13-in. x 9-in. x 2-in. baking pan; seal perforations. Bake at 375 degrees F for 5 minutes. Cool completely on a wire rack.

In a mixing bowl, beat the cream cheese, sugar and extract until smooth. Spread over crust. Spoon pie filling over cream cheese layer. In a bowl, combine flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Stir in nuts; sprinkle over peach filling. Bake at 375 degrees F for 25-28 minutes or until edges are golden brown. Cool for 1 hour on a wire rack. Store in the refrigerator.

Peachy Pepper Pork Chops

Ingredients

1 teaspoon seasoned salt
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
4 (10 ounce) bone-in pork chops (1 inch thick)
2 tablespoons olive oil
1 tablespoon peanut oil
1 red sweet pepper, cut into thin strips
1/2 cup bias-sliced celery
6 green onions, thinly sliced
1 tablespoon grated fresh ginger
1 (21 ounce) can LUCKY LEAF® Peach Pie Filling
2 tablespoons balsamic vinegar
1/2 teaspoon soy sauce
3 cups hot cooked rice

Directions

Combine seasoned salt, garlic powder, and pepper; sprinkle over both sides of pork chops. In a very large skillet heat 1 tablespoon of the olive oil and the peanut oil over medium-high heat until very hot. Add pork chops; reduce heat to medium. Cook 10 to 12 minutes or until no longer pink (160 degrees F), turning once.

Meanwhile, in a large skillet heat remaining 1 tablespoon olive oil. Add red pepper, celery, green onions and ginger. Cook and stir 6 to 8 minutes or until tender. Stir in LUCKY LEAF Peach Pie Filling, balsamic vinegar, and soy sauce; heat through.

Spoon rice onto serving platter or plates. Top with pork chops and spoon sauce over all.

Peach Upside Down Cake I

Ingredients

1/4 cup butter
1/2 cup packed light brown sugar
1/4 teaspoon ground nutmeg
5 fresh peaches - peeled, pitted
and halved
1/2 cup butter, softened
1/2 cup white sugar
1 egg
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk

Directions

Melt 1/4 cup butter or margarine in an 8 inch square pan. Sprinkle with brown sugar and nutmeg. Arrange peach halves, cut side down, in pan.

In a large bowl, cream the butter and sugar until light and fluffy. Beat in egg. Stir together flour, baking powder and salt. Add flour mixture to creamed mixture alternately with milk, beating well after each addition. Spread batter over peaches.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes, or until lightly browned on top. Remove cake from oven, and let stand in pan for 5 minutes; invert onto serving platter. Serve with whipped cream.

Peach Cobbler I

Ingredients

5 fresh peaches - peeled, pitted and sliced
5 slices white bread, crusts trimmed
1 1/2 cups white sugar
2 tablespoons all-purpose flour
1 egg, lightly beaten
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Place peaches in prepared dish. Cut each slice of bread into five fingers, and lay the fingers over the peaches. In a medium bowl, combine sugar, flour, egg and butter and mix until well blended. Pour over bread and peaches.

Bake in preheated oven 35 to 45 minutes, until golden.

Peach Coffee Cake

Ingredients

1 (29 ounce) can sliced peaches,
drained and chopped
1/4 cup brown sugar
1/2 tablespoon cornstarch
3 tablespoons vegetable oil

1 1/2 cups all-purpose flour
1 cup white sugar
1 tablespoon baking powder
2 lemons, zested
2 eggs, lightly beaten
1 teaspoon vanilla extract
1/2 cup vegetable oil
1/2 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

In a saucepan over low heat, mix the peaches, brown sugar, cornstarch, and 3 tablespoons vegetable oil. Cook and stir until sugar is melted and mixture is slightly thickened.

In a large bowl, mix the flour, sugar, baking powder, and lemon zest. Stir in eggs, vanilla, 1/2 cup oil, and orange juice. Mix until smooth. Pour 1/2 the batter into the prepared pan. Layer with 1/2 the peach mixture, then with remaining batter. Top with remaining peach mixture.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Peach Cobbler III

Ingredients

1/4 cup butter
1/2 cup white sugar
1 cup all-purpose flour
1/4 teaspoon salt
2 teaspoons baking powder
1/2 cup milk

2 cups fresh peaches, pitted and sliced
1/4 cup white sugar
1/4 teaspoon ground cinnamon
1 1/2 cups water

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter a 9x9 inch glass baking pan.

In a large bowl, cream the butter and 1/2 cup sugar.

In a separate bowl, mix flour, salt and baking powder. Add to the creamed mixture alternately with the milk.

Spread mixture evenly into baking dish .

If using canned peaches, drain thoroughly, reserving the juice. Spoon fruit over batter.

Sprinkle with cinnamon and 1/4 cup sugar. Pour fruit juice or water over the top.

Bake at 375 degrees F (190 degrees C) for 45 to 55 minutes. During baking the fruit and juice go to the bottom and the batter rises.

Peach Pie

Ingredients

1 pastry for double-crust pie
5 cups sliced peeled peaches
1 tablespoon lemon juice
1/2 teaspoon almond extract
1 cup sugar
1/4 cup quick-cooking tapioca
1/4 teaspoon salt
2 tablespoons butter or margarine

Directions

Line a 9-in. pie plate with bottom crust. Trim pastry to 1 in. beyond edge of pie plate; set aside. In a bowl, combine peaches, lemon juice and extract. Add sugar, tapioca and salt; toss gently. Pour into crust; dot with butter. Roll out remaining pastry; make a lattice crust. Seal and flute edges. Cover edges loosely with foil. Bake at 425 degrees F for 20 minutes. Remove foil; bake 20-30 minutes longer or until crust is golden brown and filling is bubbly. Cool on wire rack.

Grilled Ham Steak with Peach Fresca

Ingredients

1 Cook's® brand Bone-In Thick
Cut Ham Steak

PEACH FRESCA:

6 ripe peaches, diced
1/2 red onion, finely diced
1/4 cup brown sugar
Juice from one lime
1 tablespoon olive oil
1 tablespoon fresh mint, chopped
1 serrano chili, diced and seeded
Pinch Chinese Five Spice
Salt and pepper, to taste

Directions

Prepare charcoal or gas grill. Combine ingredients for the peach fresca in a bowl and mix well, set aside. Place ham steaks on grill over medium heat. Heat according to package instructions.

Place ham steak on platter and pour peach fresca over ham steak.

Sweet Potato Pecan Waffles with Praline Peaches

Ingredients

1/2 cup chopped toasted pecans, divided
1 tablespoon brown sugar
1 (15 ounce) can sweet potatoes or yams in light syrup, not drained
1/2 cup 2% milk
2 cups buttermilk waffle mix
2 large eggs, separated
2 (15 ounce) cans light sliced peaches, or sliced peaches in juice, not drained
1 tablespoon honey
Non-stick spray oil

Directions

Heat a medium skillet over medium heat for 1 minute. Add 2 tablespoons chopped pecans and brown sugar. Stir until sugar melts and coats the nuts; be careful that they do not burn; set aside.

Puree sweet potatoes with their liquid and milk in a blender until smooth; set aside.

Preheat a non-stick waffle iron. Mix waffle mix, sweet-potato mixture and egg yolks in a large bowl until well combined. Stir in the remaining, uncooked pecans; set aside.

Beat egg whites in a clean bowl with a whisk until they hold a shape, and fold into the waffle batter; set aside for 5 minutes.

Meanwhile, strain juice from peaches into a large skillet then set peaches aside. Stir honey into juice, and boil over high heat until lightly thickened, about 5 minutes, stirring often. Stir in peaches and reserved sugar-glazed pecans; keep warm.

Lightly coat the interior of the preheated waffle iron with spray oil. Pour about 1/3 of batter onto the hot waffle iron and cook until puffed, brown and crisp, according to manufacturers directions. Repeat with remaining batter. Serve immediately with peach topping.

Tipsy Peaches

Ingredients

1 tablespoon butter
4 cups sliced fresh peaches
2 tablespoons brown sugar
1 teaspoon vanilla extract
1 (1.5 fluid ounce) jigger whiskey

Directions

Melt butter in a skillet over medium heat. Add the peaches, and cook for about 10 minutes, stirring occasionally. Mix in the brown sugar, vanilla, and whiskey; simmer over medium heat for about 20 minutes, until peaches are soft and the sauce has darkened. Serve as a side dish or over ice cream.

Peach Upside Down Cake II

Ingredients

1/4 cup butter, softened
1/2 cup packed brown sugar
1 1/2 cups sliced canned
peaches, drained
6 cherries, pitted and halved
1/3 cup shortening
1/2 cup white sugar
1 egg
1 1/4 cups cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon orange zest
1/2 cup orange juice

Directions

Spread butter or margarine in bottom of 8 inch round baking dish. Sprinkle with brown sugar and arrange very well drained peaches and halved cherries on top.

In a large bowl, cream shortening and sugar together thoroughly. Blend in unbeaten egg, and beat well.

In a separate bowl, sift together flour, baking powder and salt. Add these dry ingredients to creamed mixture alternately with the juice. Stir in orange rind until evenly distributed.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until cake is done. Allow cake to cool 5 to 10 minutes in the pan. Invert over serving plate to remove cake, and allow syrup to drain a minute.

Spicy Peach Chicken

Ingredients

1/3 cup peach preserves
1/4 cup honey
1 tablespoon spicy brown mustard
hot pepper sauce to taste
1 (2 pound) whole chicken, cut into pieces, skin removed
2 tablespoons Creole seasoning

Directions

Preheat the oven broiler.

In a small bowl, mix peach preserves, honey, spicy brown mustard, and hot pepper sauce.

Arrange chicken pieces on a medium baking sheet. Season with Creole seasoning. Brush with the peach preserves mixture, reserving some of the mixture for basting.

Turning occasionally and basting often with reserved peach preserves mixture, broil 25 minutes in the preheated oven, until chicken is no longer pink and juices run clear.

Mango-Peach Smoothie

Ingredients

1 peach, sliced
1 mango, peeled and diced
1/2 cup vanilla soy milk
1/2 cup orange juice, or as
needed

Directions

Place the peach, mango, soy milk, and orange juice into a blender. Cover, and puree until smooth. Pour into glasses to serve.

Grilled Salmon with Curried Peach Sauce

Ingredients

2 fresh peaches, peeled and diced
1/4 cup honey
1 teaspoon curry powder
salt and pepper to taste
2 salmon steaks

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Stir together the peaches, honey, and curry powder in a small saucepan over medium heat. Bring to a simmer, and cook until the peaches break down, and the sauce thickens, about 10 minutes. Season to taste with salt and pepper.

Season the salmon steaks with salt and pepper, and cook on the preheated grill until the fish flakes easily with a fork, 5 to 10 minutes per side depending on the thickness of the steaks. Pour the peach sauce over the salmon to serve.

Rhubarb Peach Cobbler

Ingredients

1/2 cup sugar
2 tablespoons cornstarch
3/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 (15 ounce) can sliced peaches, undrained
3 cups sliced rhubarb, fresh or frozen
1 teaspoon vanilla extract
DOUGH:
1 1/2 cups all-purpose flour
3 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/4 cup cold butter
1 cup plain yogurt
1 teaspoon vanilla extract

Directions

In a large saucepan, combine sugar, cornstarch, cinnamon and salt. Drain peaches, reserving syrup. Add syrup and rhubarb to saucepan; mix well. Bring to a boil; cook and stir 2 minutes. Add peaches and vanilla. Pour into an ungreased 2-1/2-qt. baking dish; set aside.

Combine flour, sugar, baking powder, baking soda and salt in a bowl. Cut in butter until mixture resembles coarse crumbs. Stir in yogurt and vanilla just until combined.

Drop by tablespoons onto hot fruit. Bake, uncovered, at 400 degrees F for 30 minutes. Serve warm.

Peach Cobbler Dump Cake II

Ingredients

1 (29 ounce) can sliced peaches,
drained, juice reserved
1 (6 ounce) package peach
flavored gelatin mix
1 (18.25 ounce) package yellow
cake mix
1/2 cup butter
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place peaches in bottom of 9x13 cake pan. Sprinkle dry peach gelatin over peaches. Sprinkle dry cake mix over gelatin. Cut up butter and distribute over cake mix. Pour 1 cup of reserved peach juice and 1/2 cup of water over the top.

Bake in the preheated oven for 60 minutes, or until the top is browned.

Quick and Easy Peach Cobbler

Ingredients

1 cup self-rising flour
1 cup white sugar
1 cup milk
2 (16 ounce) cans sliced peaches
in heavy syrup
1/2 cup butter

Directions

Melt butter or margarine in 9 x 13 inch pan.

Mix together the flour, sugar, and milk. Pour mixture into the pan. Spread peaches, including syrup, evenly around the pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, until the crust turns golden brown. Let cool for about 10 minutes before serving.

Restaurant 222 Peach Cobbler

Ingredients

BOURBON ICE CREAM

3 cups bourbon whiskey
2 cups milk
1 quart heavy cream
2 cups white sugar
12 egg yolks

HONEY CINNAMON ICE CREAM

12 egg yolks (optional)
2 cups milk
1 quart heavy cream
3 cups honey
6 cinnamon sticks

ALMOND BREAD CRUMBS

1 cup chopped almonds
1 cup all-purpose flour
2 cups confectioners' sugar
2 3/4 cups dry bread crumbs

PEACHES

1/2 cup water
2 tablespoons white sugar

1 tablespoon cornstarch
2 tablespoons water

12 fresh peaches - peeled, pitted
and chopped
1/2 teaspoon ground cinnamon

Directions

To Make Bourbon Ice Cream: Combine bourbon, 1 pint milk, 1 quart cream, 2 cups sugar and 12 egg yolks in top of double boiler. Cook, stirring, until mixture coats the back of a metal spoon. (If eggs start to curdle, remove from heat and stir vigorously until smooth.) Strain. Pour strained mixture into freezer canister of ice cream maker. Freeze according to manufacturer's directions.

To Make Honey Cinnamon Ice Cream: Combine 12 egg yolks, 1 pint milk, 1 quart cream, honey and cinnamon sticks in the top of a double boiler. Cook, stirring, until mixture coats the back of a metal spoon. (If eggs start to curdle, remove from heat and stir vigorously until smooth.) Strain. Pour strained mixture into freezer canister of ice cream maker. Freeze according to manufacturer's directions.

Preheat oven to 325 degrees F (165 degrees C).

To Make Almond Crumbs: Combine almonds, flour, confectioners' sugar and bread crumbs. Place on baking sheet.

Bake in preheated oven 15 minutes, until brown. Cool completely.

To Make Peaches: In a large saucepan over medium-high heat, bring 1/2 cup water and 2 tablespoons sugar to a boil. Dissolve cornstarch in 2 tablespoons water. Stir peaches, cinnamon and cornstarch mixture into simple syrup and bring to a boil again. Remove from heat and cool completely.

To Assemble Dessert: In eight tall serving glasses, layer peaches; crumbs; bourbon ice cream; peaches; crumbs; honey cinnamon ice cream. Serve immediately.

Cinnamon Peaches

Ingredients

1 (16 ounce) can peach halves in natural juices
1 (4 inch) cinnamon stick
1 tablespoon lemon juice

Directions

Drain peaches, reserving 1/4 cup juice (discard remaining juice or save for another use). Place peaches with cut side down in an ungreased shallow 1-qt. baking dish. Cut a slit in each. Break cinnamon stick into pieces; place in slits. Combine the lemon juice and reserved peach juice; pour over peaches. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Peach Cobbler Dump Cake I

Ingredients

2 (16 ounce) cans peaches in heavy syrup
1 (18.25 ounce) package yellow cake mix
1/2 cup butter
1/2 teaspoon ground cinnamon, or to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Empty peaches into the bottom of one 9x13 inch pan. Cover with the dry cake mix and press down firmly. Cut butter into small pieces and place on top of cake mix. Sprinkle top with cinnamon.

Bake at 375 degrees F (190 degrees C) for 45 minutes.

Peach Cream Pie II

Ingredients

3/4 cup white sugar
2 tablespoons all-purpose flour
1/3 teaspoon ground nutmeg
1/3 teaspoon ground cinnamon
6 fresh peaches - pitted, skinned,
and sliced
1 1/2 cups heavy whipping cream
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

In a small bowl, mix sugar, flour, nutmeg and cinnamon. Sprinkle a handful in the bottom of uncooked pie shell. Fill pie shell with sliced peaches, and sprinkle with remaining sugar mixture. Cover peaches with heavy cream; you may not need all the cream.

Bake pie for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 50 minutes longer.

Fresh Peach Salsa

Ingredients

6 large fresh peaches - peeled,
pitted and chopped
2/3 cup orange marmalade
1/4 cup sliced green onions
3 tablespoons cider vinegar
1 ounce crystallized ginger
2 teaspoons white sugar

Directions

In a medium bowl, mix together peaches, orange marmalade, green onions, cider vinegar, crystallized ginger and sugar. Cover and refrigerate until serving.

Peach Salsa II

Ingredients

4 cups fresh peaches - peeled,
pitted and chopped
1/2 cup chopped onion
1/2 cup chopped red bell pepper
4 jalapeno peppers, minced
1/4 cup chopped fresh cilantro
3 cloves garlic, minced
1 1/2 teaspoons ground cumin
1/4 cup distilled white vinegar
1 teaspoon grated lime zest
1/4 cup white sugar
1 (49 gram) package light fruit
pectin crystals
3 1/2 cups white sugar
canning jars

Directions

Sterilize jars and lids.

In a large saucepan, combine peaches, onion, pepper, cilantro, garlic, cumin, vinegar, and lime zest. Stir together pectin and 1/4 cup sugar. Bring to a boil, and stir in remaining 3 1/2 cups sugar. Boil for 1 minute, stirring constantly. Remove from heat, and stir for 5 minutes.

Pour peach salsa into prepared jars, leaving 1/4 inch air space. Seal, and process in a boiling water bath for 15 minutes.

Easy Peach Cobbler II

Ingredients

1 (29 ounce) can sliced peaches,
drained
5 slices white bread, crusts
trimmed
1 1/2 cups white sugar
2 tablespoons self-rising flour
1 egg, beaten
1/2 cup margarine, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the peaches into the bottom of a buttered 9 inch square baking dish. Cut each slice of bread into 4 strips, and place over the peaches. In a medium bowl, whisk together the sugar, flour, egg and margarine; pour over the bread.

Bake for 35 to 45 minutes in the preheated oven, or until golden brown.

Easy Peach Cobbler

Ingredients

12 fresh peaches, pitted and sliced
1 cup water
1 cup white sugar
1/2 teaspoon ground cinnamon
1 (18.25 ounce) package white cake mix
1 (8 ounce) package cream cheese
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread peach slices evenly into a 9x13 inch baking dish. If using canned peach juice, pour 1 cup of it over peach slices. If using fresh peaches, combine water and sugar in a small bowl. Stir to dissolve, then pour mixture over peaches.

Sprinkle cinnamon over peach slices, followed by dry cake mix. Top cake mix with pats of cream cheese. Dot cobbler with butter or margarine.

Bake in preheated oven for 45 minutes, until golden.

Raspberry Peach Crumble

Ingredients

1 pint fresh raspberries
3 fresh peaches, pitted and chopped
2 tablespoons lemon juice
1/3 cup white sugar
1 pinch cinnamon
1 cup rolled oats
1/2 cup unsalted butter
1/4 cup brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 teaspoon salt
1 pinch cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 6 small ramekins.

In a bowl, mix the raspberries, peaches, lemon juice, 1/3 cup white sugar, and 1 pinch cinnamon.

In a separate bowl, mix the oats, butter, brown sugar, 1/4 cup white sugar, vanilla, salt, and 1 pinch cinnamon.

Fill the prepared ramekins with equal amounts of the raspberry and peach mixture, and top with equal amounts of the oats mixture. Arrange the ramekins on a baking sheet.

Bake 35 minutes in the preheated oven, until crisp and golden brown. Cool 10 minutes before serving.

Peach Preserves

Ingredients

12 fresh peaches, pitted and chopped
4 1/2 cups white sugar
1 (2 ounce) package dry pectin

Directions

Crush 1 cup chopped peaches in the bottom of a large saucepan. Add remaining peaches, and set pan over medium-low heat. Bring to a low boil, and cook for about 20 minutes or until peaches become liquid (my family likes a few bits of peach left) .

Pour peaches into a bowl, and then measure 6 cups back into the pan. Add sugar, and bring to a boil over medium heat. Gradually stir in dry pectin, and boil for 1 minute.

Remove from heat after 1 minute, and transfer to sterilized jars. Process in hot water bath canner for 10 minutes. Let cool, and place on shelf.

Georgia Spiced Peaches

Ingredients

19 pounds firm ripe peaches
7 pounds white sugar
2 cups distilled white vinegar
1 quart water
24 whole cloves
3 tablespoons crushed cinnamon stick

Directions

Peel peaches and set aside. In a large pot over medium high heat, boil sugar, vinegar and water until the syrup is moderately thick.

Add cloves, cinnamon and peaches. Bring to boil stirring occasionally until the peaches can be pierced to the pit with a fork.

Fill sterilized canning jars with peaches. Continue boiling syrup until heavy and add to peaches to cover.

In a large stock pot, pour water half way to top with boiling water. Using a holder, carefully lower jars into pot. Leave a 2-inch space between jars. Add more boiling water to cover them, about 2 inches above the tops. Bring to a boil and cover, processing for 35 minutes. Remove jars from pot. Put jars on a wood or cloth surface, several inches apart and allow to cool. Jars will be sealed.

Best Peach Cobbler Ever

Ingredients

1 (29 ounce) can sliced peaches
2 tablespoons butter, melted
1 pinch ground cinnamon
1 pinch ground nutmeg
1 tablespoon cornstarch
1/2 cup water

1 cup milk
1 cup white sugar
1 cup all-purpose flour
2 teaspoons baking powder
1 pinch salt
1/2 cup butter
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a large bowl, combine sliced peaches with juice, 2 tablespoons melted butter, a pinch of cinnamon and a pinch of nutmeg. Dissolve cornstarch in water, then stir into peach mixture; set aside.

In another bowl, combine milk, sugar, flour, baking powder and salt. Beat until smooth - mixture will be thin.

Melt 1/2 cup butter in a 9x13 inch pan. Pour batter over melted butter. Spoon peaches over batter. Sprinkle top with additional cinnamon and nutmeg.

Bake in preheated oven for 1 hour, or until knife inserted comes out clean.

Peach Curry Glazed Pork Chops

Ingredients

1/2 cup sliced syrup-packed
peaches, drained, syrup reserved
3 tablespoons peach jam
2 tablespoons Dijon mustard
2 teaspoons curry powder
1 teaspoon honey
1 tablespoon vegetable oil
4 boneless pork chops
2 green onions, chopped
2 tablespoons chopped fresh
cilantro

Directions

In a bowl, mix the reserved peach syrup, peach jam, Dijon mustard, curry powder, and honey.

Heat the vegetable oil in a skillet over medium heat, and cook the pork chops 8 minutes, or to desired doneness.

Mix the green onions into the skillet, and cook 1 minute, until tender. Spoon the syrup mixture and peaches over the pork chops. Continue cooking until heated through. Sprinkle with cilantro to serve.

Peach Cobbler

Ingredients

1/2 cup butter or margarine,
melted
1 (16 ounce) can sliced peaches
1 1/4 cups sugar, divided
1 cup all-purpose flour
1 cup milk
2 teaspoons baking powder
1/4 teaspoon salt

Directions

Pour butter into a shallow 2-qt. baking dish; set aside. Drain peaches, reserving 1/4 cup juice. In a saucepan, bring the peaches and juice just to a boil. Meanwhile, in a mixing bowl, combine 1 cup sugar, flour, milk, baking powder and salt; mix well. Pour over butter in baking dish. Spoon hot peaches over batter. Sprinkle with remaining sugar. Bake at 400 degrees F for 25 minutes or until cake tests done. Serve warm.

Fresh Peach Pie II

Ingredients

1 1/2 cups white sugar
1/4 cup cornstarch
2 cups water
1 (3 ounce) package peach
flavored gelatin mix
4 cups fresh peaches - peeled,
pitted and sliced
2 (9 inch) pie shells, baked

Directions

In a saucepan over medium heat, combine sugar and cornstarch. Add water and bring to a boil. Continue to boil for 3 minutes, stirring constantly. Stir in the peach gelatin mix. Remove from heat and allow to cool.

In a large bowl, combine the sliced peaches with the gelatin mixture. Gently stir until peach slices are coated with gelatin. Pour into baked pie shells. Refrigerate until set.

Creamy Peach Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
13 tablespoons sugar, divided
3 tablespoons cornstarch
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon
4 tablespoons whipping cream, divided
1 tablespoon lemon juice
1/2 teaspoon almond extract
7 cups sliced peeled peaches

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Set aside. In a bowl, combine 3/4 cup sugar, cornstarch, nutmeg, ginger and cinnamon; stir in 3 tablespoons cream, lemon juice and extract. Add the peaches; toss gently. Pour into the crust.

Roll out remaining pastry to fit top of pie; make decorative cutouts in pastry. Place top crust over filling; trim, seal and flute edges. Brush pastry and cutouts with remaining cream. Place cutouts on top of pie; sprinkle with remaining sugar.

Cover edges loosely with foil. Bake at 400 degrees F for 40 minutes. Remove foil; bake 8-12 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Peach and Pineapple Sorbet

Ingredients

3 peaches, peeled and diced
1 1/2 tablespoons orange juice
1/2 cup diced pineapple
1/2 cup simple syrup

Directions

Combine the peaches and orange juice in a food processor; puree until smooth. Add the pineapple; puree again until smooth. Pour the simple syrup into the peach mixture; blend to combine.

Pour mixture into an ice cream maker and freeze according to manufacturer's instructions.

Fresh Peach Trifle

Ingredients

6 large ripe peaches - peeled,
pitted and sliced
1 tablespoon fresh lemon juice
2 (8 ounce) containers vanilla
yogurt
1 teaspoon lemon zest
1 (10 inch) prepared angel food
cake

Directions

Place peaches in a large bowl, and gently toss with lemon juice. Place 1 cup of peaches in a blender, set aside remaining slices, and blend until smooth. Place yogurt into a bowl; stir in the peach puree and lemon zest until well blended.

Cut the angel food cake into squares and place half in the bottom of a glass dish. Spoon half of the peach slices over the cake. Cover with half of the yogurt mixture. Place remaining cake squares over the yogurt. Top with peaches, reserving 5 or 6 slices for garnish. Cover with remaining yogurt mixture. Garnish with peach slices. Refrigerate until ready to serve.

Peach and Strawberry Sorbet

Ingredients

2 cups sliced fresh peaches
1 cup fresh strawberries, hulled
1 cup fresh orange juice
1/4 cup brown sugar

Directions

Place the peaches, strawberries, orange juice, and brown sugar in a food processor. Puree until smooth.

Pour mixture into an ice cream maker and freeze according to manufacturer's instructions until firm.

Sour Cream Peach Kuchen

Ingredients

3 cups all-purpose flour
1 1/4 cups sugar, divided
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup cold butter or margarine
2 (29 ounce) cans sliced peaches,
drained
1 teaspoon ground cinnamon
TOPPING:
4 egg yolks
2 cups sour cream
2 tablespoons sugar
1/4 teaspoon ground cinnamon

Directions

In a bowl, combine the flour, 1/4 cup sugar, baking powder and salt; cut in butter until mixture resembles coarse crumbs. Press onto the bottom and 1 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking dish. Arrange peaches over crust. Combine cinnamon and remaining sugar; sprinkle over peaches. Bake at 400 degrees F for 15 minutes.

Meanwhile, in a bowl, combine egg yolks and sour cream. Spread evenly over peaches. Combine sugar and cinnamon; sprinkle over top. Bake 30-35 minutes longer or until golden brown. Serve warm or cold. Store leftovers in the refrigerator.

Double Dare Peaches

Ingredients

1/4 cup butter
2 habanero peppers, seeded and halved
8 fresh peaches - peeled, pitted and sliced
1/4 cup brown sugar
1 teaspoon ground cinnamon
1/2 gallon vanilla ice cream
1/4 cup crushed jalapeno and habanero peanut brittle (such as Klondike Candies®) (optional)

Directions

Melt the butter in a large skillet over medium-low heat. Add the habanero peppers, and cook 5 to 8 minutes, stirring frequently. Remove and discard the peppers, then stir the peaches into the flavored butter. Increase the heat to medium-high. Cook and stir until the peaches begin to sizzle in the butter, then stir in the brown sugar and cinnamon. Continue stirring until the peaches are tender and the sugar has turned into a golden brown glaze, 3 to 5 minutes more.

Spoon the peaches into individual bowls. Scoop the ice cream over the peaches, and sprinkle with peanut brittle to serve.

Peach Cobbler V

Ingredients

1/2 cup butter
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1 cup milk
1 (21 ounce) can peach pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Place butter or margarine in a 9x13 inch pan and melt in oven while it is preheating.

In a medium bowl, mix together flour, sugar, and baking powder. Stir in milk.

Remove pan of melted butter or margarine from oven. Pour mixture into pan, but DO NOT STIR. Spread pie filling onto batter, without stirring.

Bake in preheated oven for 50 to 60 minutes, until fruit is bubbly and batter is set and golden brown.

GA Peach Pound Cake

Ingredients

1 cup butter or margarine,
softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 cups fresh peaches, pitted and
chopped

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter a 10 inch tube pan and coat with white sugar.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Reserve 1/4 cup of flour for later, and sift together the remaining flour, baking powder and salt. Gradually stir into the creamed mixture. Use the reserved flour to coat the chopped peaches, then fold the floured peaches into the batter. Spread evenly into the prepared pan.

Bake for 60 to 70 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow cake to cool in the pan for 10 minutes, before inverting onto a wire rack to cool completely.

Strawberry-Peach or Banana-Peach Daiquiri

Ingredients

5 ounces canned peaches in heavy syrup*
2 fresh limes
3 ounces premium light rum
3 large fresh strawberries*
2 tablespoons sugar
Ice
Whipped cream for garnish

Directions

Do ahead: In a blender, puree the entire can of peaches. Set peach puree aside in a separate bowl/pitcher. Rinse blender bowl and return to base.

To make 2 cocktail drinks: Juice two limes, and pour juice into blender. Add rum, 5 ounces canned peach puree, strawberries and sugar. Fill serving glass with ice, add ice to blender and repeat, adding another glass of ice. Blend until smooth. Pour into cocktail glasses. Garnish with whipped cream.

Peach Pecan Sweet Potatoes

Ingredients

6 sweet potatoes, peeled and sliced
1 (16 ounce) package frozen peach slices
1/4 cup butter
1 tablespoon lemon juice
1/2 cup brown sugar
1/2 teaspoon ground ginger
1/4 cup coffee flavored liqueur
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Arrange 1/2 the sweet potatoes in the bottom of the prepared baking dish. Layer with 1/2 the peaches, and dot with 1/2 the butter. Repeat layering with remaining sweet potatoes and peach slices. Sprinkle evenly with lemon juice, brown sugar, and ginger. Dot with remaining butter, and sprinkle with coffee flavored liqueur.

Cover, and bake 1 hour in the preheated oven, or until sweet potatoes are tender. Remove cover, sprinkle with pecans, and continue baking 10 to 15 minutes before serving warm.

Peach Gelatin Dessert

Ingredients

1 (20 ounce) can unsweetened
crushed pineapple, undrained
1 cup water
1 (6 ounce) package peach
flavored gelatin mix
4 tablespoons sugar, divided
2 cups chopped, peeled fresh
peaches
1 cup buttermilk
1 (12 ounce) container frozen
whipped topping, thawed

Directions

In a saucepan, combine pineapple, water, gelatin powder and 2 tablespoons sugar. Cook and stir over medium heat just until mixture comes to a boil. Pour into a large bowl. Refrigerate until mixture begins to thicken, about 45 minutes.

In a bowl, combine peaches, buttermilk and remaining sugar; fold in whipped topping. Fold in gelatin mixture. Pour into a 13-in. x 9-in. x 2-in. dish. Refrigerate until firm.

Blueberry Peach Muffins

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
1/2 cup brown sugar
1 tablespoon baking powder
1 pinch salt
3 eggs
1 cup milk
1/2 cup melted butter
1 cup blueberries
1 cup peeled and diced fresh peaches

2 teaspoons white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons melted butter

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease muffin tins, or line with paper liners.

In a large bowl, stir together the flour, 1/2 cup white sugar, brown sugar, baking powder and salt. In a separate bowl, mix together the eggs, milk and 1/2 cup of melted butter until well blended. Pour the wet ingredients into the dry, and mix until just blended. Fold in the blueberries and peaches. Fill muffin cups with batter.

Bake for 18 to 20 minutes in the preheated oven, or until the tops spring back when lightly touched. In a small bowl, stir together the remaining sugar, cinnamon and nutmeg. Brush muffins with remaining melted butter, and sprinkle with the cinnamon mixture. Cool in the pan over a wire rack.

Polynesian Peach Chicken

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 pounds bone-in chicken pieces
1/4 cup corn oil
1 1/2 cups water
1 onion, chopped
1 green bell pepper, cut into strips
1 (15 ounce) can peach halves, liquid reserved
1 tablespoon soy sauce
3 tablespoons distilled white vinegar
1 tablespoon cornstarch
4 tomatoes, chopped (optional)
salt and black pepper to taste

Directions

Combine the flour in a plastic bag with 1/2 teaspoon salt and 1/4 teaspoon black pepper. Add the chicken pieces, and toss to coat evenly with flour. Heat the corn oil in a Dutch oven over medium heat. Shake the excess flour from the chicken pieces, and place into the hot oil. Cook until browned on all sides turning occasionally, about 15 minutes. Pour in the water, cover, and reduce the heat to medium-low. Cook 30 minutes.

After 30 minutes, stir in the onion and green bell pepper. Cook and stir until the chicken is no longer pink at the bone, and the onion is tender, about 10 minutes. Pour 2 tablespoons of the reserved peach juice into a small bowl, and set aside. Pour the remaining peach juice into the pot along with the soy sauce and vinegar; bring to a boil over medium-high heat. Dissolve the cornstarch in the reserved peach juice, and stir into the boiling sauce. Cook and stir until the sauce thickens and is no longer cloudy, about 1 minute. Stir in the peach halves and chopped tomatoes. Cook and stir until the peaches are hot and the tomatoes are beginning to fall apart, about 5 minutes. Season to taste with salt and pepper before serving.

Sweet Grilled Peaches

Ingredients

1 (16 ounce) package frozen
peach slices
1/2 cup honey
2 tablespoons cinnamon

Directions

Preheat a grill for medium heat.

Place peaches onto a large piece of aluminum foil. Use two if necessary to hold in all of the peaches without spillage. Drizzle the honey over the peaches, and sprinkle with cinnamon. Close up the foil, sealing tightly.

Place the foil packet onto the preheated grill, and cook for 10 minutes, turning once halfway through. Carefully open the packet, and serve.

Honey Peach Pie

Ingredients

6 fresh peaches - peeled, pitted
and sliced into thin wedges
1/4 cup honey
2 fluid ounces peach schnapps, or
more to taste
1 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons all-purpose flour
2 prepared pie crusts

Directions

Place the peaches, honey, and peach schnapps into a saucepan over medium heat, and cook until the peaches are softened and the mixture thickens, stirring occasionally, about 8 minutes. Stir in sugar and cinnamon until combined. Stir in the flour, and bring the mixture back to a simmer. Simmer until the flour has thickened the filling, 10 to 15 minutes. Remove from heat, transfer filling to a container, and refrigerate 4 hours or overnight.

Preheat oven to 425 degrees F (220 degrees C).

Stretch bottom pie crust into a 9 1/2-inch pie pan; cut the other crust into 1-inch wide strips. Spread the peach filling evenly into the bottom crust, and make a lattice crust from the strips, weaving the strips over and under each other. Pinch strips to the bottom crust at both ends.

Bake the pie in the preheated oven for about 15 minutes, then remove and cover the crust edges with foil strips. Return to oven and bake until top crust is golden brown, about 30 more minutes. Cool on wire rack at least 2 hours before serving to allow pie filling to set up.

Baked Chicken with Peaches

Ingredients

8 skinless, boneless chicken breast halves
1 cup brown sugar
4 fresh peaches - peeled, pitted and sliced
1/8 teaspoon ground ginger
1/8 teaspoon ground cloves
2 tablespoons fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place chicken in the prepared baking dish, and sprinkle with 1/2 cup of brown sugar. Place peach slices over chicken, then sprinkle with remaining 1/2 cup brown sugar, ginger, cloves, and lemon juice.

Bake for about 30 minutes in the preheated oven, basting often with juices, until chicken is cooked through and juices run clear.

Grandmother's Peach Fuzz

Ingredients

3/4 cup spiced rum
1 (6 ounce) can frozen limeade concentrate
3 large ripe peaches, halved and pitted with skins on
2 cups ice cubes
1 teaspoon white sugar, or to taste (optional)

Directions

Place the rum, limeade concentrate, and peaches into the container of a blender. Blend until smooth. Add the ice, and blend until finely ground, sweeten with sugar, if desired. Pour into margarita glasses, and enjoy!

Peach Bread

Ingredients

3 eggs
2 cups white sugar
2 teaspoons vanilla extract
1 cup vegetable oil
2 cups diced canned peaches,
drained
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon baking soda
3 teaspoons ground cinnamon
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 x 4 inch loaf pans.

In a large bowl, beat the eggs lightly. Blend in the sugar, oil, and vanilla. Add flour, baking powder, baking soda, salt, and cinnamon; mix just to combine. Stir in the peaches and nuts. Pour batter into prepared pans.

Bake for about 1 hour, or until a tester inserted in the center comes out clean.

Warm Peaches and Nuts Salad

Ingredients

2 tablespoons extra-virgin olive oil
1 cup shredded red cabbage
1 small carrot, shredded
1/2 yellow squash, thinly sliced
1/2 red bell pepper, diced
1/2 small onion, sliced
1/2 cup red wine
1/4 cup sliced almonds
1/4 cup chopped walnuts
2 fresh peaches - pitted, skinned, and sliced
4 cups mixed baby greens
1/4 cup raspberry vinaigrette

Directions

Heat the olive oil in a skillet over medium heat. Cook the cabbage, carrot, squash, bell pepper, and onion in the oil until the onion is translucent, 5 to 7 minutes. Stir the red wine, almonds, and walnuts into the vegetable mixture, reduce heat to low, and simmer 5 minutes.

While the vegetable mixture simmers, heat a small skillet over medium heat; cook the peach slices in the skillet until completely warmed, about 5 minutes.

Place 2 cups of the baby greens on each of 2 plates. Top each portion of the greens with about half of the vegetable mixture and the warmed peaches. Drizzle each salad with about half of the raspberry vinaigrette. Serve promptly.

Beef Peach Pie

Ingredients

- 1 pound ground beef
- 1 egg
- 1/2 cup milk
- 1/4 cup chopped onion
- 1 cup soft bread crumbs
- 1 teaspoon salt
- 1 pinch pepper
- 1 (15 ounce) can sliced peaches, drained
- 1 tablespoon vinegar
- 1 tablespoon ketchup
- 1/4 cup brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the ground beef, egg, milk, onion, bread crumbs, salt and pepper. Press into a 9 inch pie pan like a crust. Prick meat all over using a fork.

Bake for 25 to 30 minutes in the preheated oven. Remove from the oven, and pour off any excess fat. Arrange the sliced peaches over the beef. Mix together the vinegar, ketchup and brown sugar, and spoon over the top of the peaches.

Bake for an additional 20 minutes. Let stand for at least 10 minutes before serving.

Peaches 'N' Cream Dessert

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
1 egg
3 tablespoons cold water

FILLING:

1 cup sugar
1/3 cup all-purpose flour
5 medium fresh peaches, peeled
and sliced
1 cup whipping cream
1/2 teaspoon ground cinnamon

Directions

In a large bowl, combine flour and salt; cut in shortening until mixture resembles coarse crumbs. Whisk egg and water together; sprinkle over flour mixture and toss. Form dough into a ball; roll out on a lightly floured surface to a 13-in. x 9-in. rectangle. Place in an ungreased 13-in. x 9-in. x 2-in. baking pan. For filling, combine sugar and flour; toss with the peaches. Pour into the crust. Pour cream over peaches; sprinkle with cinnamon. Bake at 425 degrees F for 20 minutes. Reduce heat to 350 degrees F; bake 25 minutes longer or until peaches are tender. Let stand 25 minutes before serving. Refrigerate any leftovers.

Nutty Peach Quick Bread

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/3 cup packed brown sugar
2 eggs
2 tablespoons honey
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup milk
1 1/2 cups diced peeled ripe
peaches
1/2 cup chopped pecans
TOPPING:
1/3 cup quick-cooking oats
1/3 cup packed brown sugar

Directions

In a large mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in honey and vanilla. Combine the flour, baking powder, cinnamon, baking soda and salt; add to creamed mixture alternately with milk. Fold in peaches and pecans.

Spoon into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Combine the oats and brown sugar; sprinkle over batter and gently press in. Bake at 350 degrees F for 45-50 minutes or until a toothpick comes out clean. Cool for 20 minutes before removing from pans to wire racks to cool completely.

Peach Brulee

Ingredients

1 (15 ounce) can peach halves,
drained
1/4 cup packed brown sugar
1/4 teaspoon ground cinnamon
1/4 cup coarsely chopped pecans

Directions

Preheat the broiler.

Arrange peach halves, cut-side up in a shallow baking dish. In a small dish, stir together the brown sugar, cinnamon, and chopped pecans. Sprinkle the mixture over the peaches.

Broil 3 inches from heat for 2 to 3 minutes, or until the topping is browned. Serve with whipped cream or vanilla ice cream.

Grilled Balsamic Peaches

Ingredients

4 peaches, halved and pitted
1 tablespoon olive oil
salt and ground black pepper to taste
1/4 teaspoon Cajun seasoning
1 tablespoon balsamic vinegar
1 tablespoon chopped Italian flat leaf parsley
4 sprigs Italian flat leaf parsley, for garnish

Directions

Preheat grill for high heat for 10 minutes.

Place olive oil in a bowl. Add peach halves and toss to evenly coat with olive oil. Season with salt and pepper.

Cook the peaches, flesh side down, on preheated grill until slightly charred, 4 to 5 minutes. Remove from the grill and dust with Cajun seasoning. Cut halves into 1 inch-thick slices. Place halves in a bowl; add vinegar and parsley, tossing peaches to coat evenly. Place on a serving platter and garnish with sprigs of parsley.

Peachy Rice Dessert

Ingredients

2 cups cooked rice
1 1/2 cups milk
1/4 cup sugar
1/8 teaspoon salt
2 eggs, lightly beaten
1/2 teaspoon vanilla extract
1 (15 ounce) can sliced peaches,
drained
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup sour cream

Directions

In a saucepan, combine rice, milk, sugar and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally. Stir a small amount of rice mixture into eggs; return all to the pan. Cook and stir for 2-3 minutes or until a thermometer reads 160 degrees F. Remove from the heat; stir in vanilla. Pour into a greased shallow 1-qt. baking pan. Top with peaches. Combine brown sugar and cinnamon; sprinkle 1 tablespoonful over peaches. Broil for 3-5 minutes or until browned. Let stand for 5-10 minutes.

Serve in bowls; sprinkle with remaining cinnamon-sugar. Top with sour cream if desired.

Peach-Glazed Ribs

Ingredients

3 pounds pork baby back ribs, cut into serving size pieces
1 (15 ounce) can peach halves, drained
1/3 cup soy sauce
1/4 cup vegetable oil
1/4 cup honey
2 tablespoons brown sugar
1 teaspoon sesame seeds, toasted
1 clove garlic, peeled
1/4 teaspoon ground ginger

Directions

Prepare grill for indirect heat, using a drip pan. Place ribs over drip pan. Grill, covered, over indirect medium heat for 60 minutes, turning occasionally.

Meanwhile, in a blender or food processor, combine the remaining ingredients; cover and process until smooth. Baste ribs with some of the sauce. Grill 15-20 minutes longer or until meat is tender and juices run clear, basting occasionally with remaining sauce.

Blueberry Peach Cobbler

Ingredients

1/2 cup packed brown sugar
3 tablespoons cornstarch
1/4 teaspoon ground mace
1/4 cup sherry or unsweetened apple juice
5 cups sliced peeled peaches
1 cup fresh or frozen blueberries
1/2 cup chopped pecans
1 tablespoon butter
1 tablespoon lemon juice
TOPPING:
1 cup all-purpose flour
1/3 cup sugar
1 1/2 teaspoons baking powder
Dash salt
1/4 cup cold butter
1/4 cup milk
1 egg, lightly beaten

Directions

In a large saucepan, combine the brown sugar, cornstarch and mace. Stir in sherry or juice until blended. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add the peaches, blueberries, pecans, butter and lemon juice. Pour into a greased shallow 2-qt. baking dish.

For topping, in a small bowl, combine the flour, sugar, baking powder and salt. Cut in butter until coarse crumbs form. Stir in milk and egg. Spoon over fruit mixture. Bake at 400 degrees F for 25-30 minutes or until bubbly and a toothpick inserted in the topping comes out clean. Serve warm.

Peachy Sweet Potato Bake

Ingredients

1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground nutmeg
2 tablespoons cold butter or margarine
1/2 cup chopped pecans
4 (16 ounce) cans cut sweet potatoes, drained
2 (15 ounce) cans sliced peaches, drained
1 cup miniature marshmallows

Directions

In a bowl, combine brown sugar, flour and nutmeg; cut in butter until the mixture resembles coarse crumbs. Stir in pecans. Place sweet potatoes and peaches in a shallow 2-qt. broiler-proof baking dish. Sprinkle with pecan mixture.

Bake, uncovered, at 350 degrees F for 35 minutes. Sprinkle with marshmallows. Broil 4-6 in. from the heat until marshmallows are golden brown.

Apricot Brandy, Peach Schnapps Pound Cake

Ingredients

3 cups white sugar
1 cup butter
6 eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/4 cup apricot brandy
1 teaspoon lemon zest

1 cup white sugar
1 cup water
1/2 cup peach schnapps
1 teaspoon lemon zest

1 cup apricot preserves
1 teaspoon lemon zest
1/2 cup apricot brandy

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together the butter and sugar until light. Beat in the eggs, one at a time. Stir in the lemon zest and sour cream. Sift together the flour, baking soda and salt, stir into the creamed mixture alternately with the brandy. Put the batter into the prepared tube pan.

Bake for 1 hour and 15 minutes in the preheated oven. Cake will spring back to the touch when done. To make the syrup, use the second set of ingredients. Combine the sugar, water, peach schnapps, and lemon zest in a small saucepan over medium high heat. Bring to a boil for 1 minute. Turn the cake out onto a wire rack. Place cake in the upside down position, and place a cookie sheet under the wire rack. Poke holes in the bottom of the cake with a fork. Pour the syrup over the entire cake, until all of the syrup is absorbed. Let cake stand for a few minutes.

To make the topping for the cake, use the third set of ingredients. In a small saucepan, combine the apricot or peach preserves, apricot brandy and lemon zest. Bring to a boil over medium heat. Let the mixture boil for 1 minute. Turn the cake over onto a serving plate, drizzle the warm glaze over the top. Serve warm or cooled.

Peach Muffins

Ingredients

3 cups all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 1/4 cups vegetable oil
3 eggs, lightly beaten
2 cups white sugar
2 cups peeled, pitted, and
chopped peaches

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 16 muffin cups.

In a large bowl, mix the flour, cinnamon, baking soda, and salt. In a separate bowl, mix the oil, eggs, and sugar. Stir the oil mixture into the flour mixture just until moist. Fold in the peaches. Spoon into the prepared muffin cups.

Bake 25 minutes in the preheated oven, until a toothpick inserted in the center of a muffin comes out clean. Cool 10 minutes before turning out onto wire racks to cool completely.

Chicken with Peach Stuffing

Ingredients

1 (15 ounce) can sliced peaches
4 boneless, skinless chicken breast halves
2 tablespoons vegetable oil
2 tablespoons butter or margarine
1 tablespoon brown sugar
1 tablespoon cider vinegar
1/8 teaspoon ground allspice
3 cups instant chicken-flavor stuffing mix

Directions

Drain peaches, reserving juice; set the peaches aside. Add enough water to juice to measure 1 cup; set aside.

In a skillet, brown chicken on both sides in oil. Gradually stir in the peach juice mixture, butter, brown sugar, vinegar and allspice. bring to a boil. Reduce heat; cover and simmer for 5 minutes or until chicken juices run clear.

Stir in stuffing mix and peaches. Cover and remove from the heat. Let stand for 5 minutes or until liquid is absorbed.

Mascarpone Stuffed French Toast with Peaches

Ingredients

8 fresh peaches
1/2 cup sugar
4 pinches ground nutmeg
1/2 teaspoon ground cinnamon
4 Mexican bolillo rolls
1 cup mascarpone cheese
6 tablespoons confectioners' sugar
1 lemon, zested
6 eggs
3/4 cup milk
1/2 teaspoon vanilla extract
2 teaspoons butter, or as needed
2 teaspoons vegetable oil, or as needed

Directions

Peel peaches, remove pits, and slice into a heavy saucepan, catching all the juices. Stir in sugar, nutmeg, and cinnamon, and cook over medium heat until bubbly. Continue cooking, stirring occasionally, until the sauce reaches a syrupy consistency, about 10 minutes. Remove from heat.

Meanwhile, cut off and discard the ends of the bolillo rolls. Slice the rolls into 1 1/4-inch-thick slices. Lay each slice of bread on a board, and with a sharp knife held parallel to the board, cut a pocket into each slice, leaving three sides intact. Set aside.

Stir together the mascarpone, confectioners' sugar, and lemon zest until smooth. Scoop this mixture into a small plastic bag. Cut off one corner of the bag, and pipe as much filling into the pocket in each slice of bread as will fit without overflowing.

Whisk together the eggs, milk, and vanilla in a shallow bowl. Melt butter with oil over medium heat in a large nonstick skillet. Dip each stuffed piece of bread into the batter, add to the skillet, and cook until browned on both sides. Serve hot with the warm peach sauce.

Cinnamon Peach Crisp

Ingredients

4 cups sliced peeled fresh peaches
1/2 cup orange juice
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1 cup all-purpose flour
1/3 cup sugar
1 teaspoon baking powder
1 egg, lightly beaten
2 tablespoons butter, melted
CINNAMON-SUGAR:
1 1/2 teaspoons sugar
1/8 teaspoon ground cinnamon

Directions

In a bowl, combine the peaches, orange juice, brown sugar and cinnamon. Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Combine the flour, sugar and baking powder. Add egg and butter; mix until crumbly. Sprinkle over peaches.

Combine sugar and cinnamon; sprinkle over crumb mixture. Bake at 350 degrees F for 40-45 minutes or until filling is bubbly and topping is golden brown. Serve warm.

Peach Cake Dessert

Ingredients

1 cup sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
5 medium fresh peaches, peeled
and sliced

CAKE:

1/4 cup butter or margarine,
softened
1/2 cup sugar
1 egg
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup milk

Directions

In a bowl, combine sugar, flour and cinnamon. Add peaches and toss to coat. Transfer to a greased 8-in. square baking pan. In a mixing bowl, cream butter and sugar. Beat in egg. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk. Drop by spoonfuls onto peaches; spread evenly. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Pork Chops with a Riesling Peach Sauce

Ingredients

1 tablespoon olive oil
salt and black pepper to taste
4 boneless pork chops

1 cup Riesling wine
3 under ripe peaches, pitted, and
cut into 12 wedges each
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 tablespoon brown sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Cover a baking sheet with aluminum foil.

Heat the olive oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper. Brown the pork chops in the hot oil until golden brown on both sides, about 3 minutes per side. Place the pork chops on the prepared baking sheet and bake in the preheated oven until the pork is no longer pink in the center, about 20 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

While the pork chops are baking, pour the Riesling wine into the skillet, and bring to a simmer, using a wooden spoon to scrape up all of the browned bits of pork. Simmer until the wine has reduced to half its original volume then add the peaches and sprinkle in the cinnamon, nutmeg, and brown sugar. Reduce the heat to medium, and cook until the peaches are tender but not mushy, about 15 minutes. Spoon the peach sauce over the pork chops to serve.

Lucy's Tomato and Peach Chutney

Ingredients

15 tomatoes, peeled and chopped
5 fresh peaches - peeled, pitted and chopped
5 red apples - peeled, cored and diced
4 medium onions, diced
4 stalks celery, diced
1 1/2 cups distilled white vinegar
1 tablespoon salt
1 cup pickling spice, wrapped in cheesecloth

Directions

Combine the tomatoes, peaches, apples, onions, celery, vinegar, salt and pickling spice in a large stockpot. Bring to a boil, then reduce heat to low, and simmer for about 2 hours, or until thickened. Transfer to sterile jars and store in the refrigerator, or freeze in plastic containers.

Grilled Peaches with Gingersnaps

Ingredients

1 firm peach, halved and pitted
1 teaspoon canola oil
2 tablespoons brown sugar
4 scoops vanilla fat-free frozen yogurt
2 gingersnap cookies, crumbled

Directions

Preheat an outdoor grill for high heat, and lightly oil the grate. Brush peach halves with canola oil.

Place peach halves on the preheated grill. Grill until tender and peach is warmed through, about 10 minutes. Place the hot peach on a plate skin-side down. Sprinkle with brown sugar, allowing the sugar to melt. Alternatively, use a small torch to caramelize the sugar. Serve each peach half with 2 scoops of vanilla frozen yogurt and gingersnap cookie crumbles sprinkled on top.

Golden Peach Muffins

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
3/4 teaspoon salt
1/2 teaspoon baking soda
1/8 teaspoon ground cinnamon
2 eggs
1/2 cup vegetable oil
1/2 teaspoon vanilla extract
1 (15 ounce) can sliced peaches,
drained and chopped

Directions

In a bowl, combine the dry ingredients. In another bowl, combine the eggs, oil and vanilla; stir into dry ingredients just until moistened (batter will be thick). Fold in peaches.

Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Peach Pie the Old Fashioned Two Crust Way

Ingredients

1 (15 ounce) package pastry for a 9 inch double crust pie
1 egg, beaten
5 cups sliced peeled peaches
2 tablespoons lemon juice
1/2 cup all-purpose flour
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons butter

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Line the bottom and sides of a 9 inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later.

Place the sliced peaches in a large bowl, and sprinkle with lemon juice. Mix gently. In a separate bowl, mix together the flour, sugar, cinnamon, nutmeg and salt. Pour over the peaches, and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust, and fold the edges under. Flute the edges to seal or press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam.

Bake for 10 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C) and bake for an additional 30 to 35 minutes, until the crust is brown and the juice begins to bubble through the vents. If the edges brown too fast, cover them with strips of aluminum foil about halfway through baking. Cool before serving. This tastes better warm than hot.

Peachy Chicken

Ingredients

6 pounds skinless, boneless chicken breast halves
3/4 cup all-purpose flour
2 teaspoons salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons paprika
2 tablespoons vegetable oil
1 cup blanched slivered almonds
1 1/4 cups water
1 (10.75 ounce) can beef consomme
2 tablespoons ketchup
1 cup reduced fat sour cream
1 (15 ounce) can sliced peaches
1/2 cup grated Parmesan cheese

Directions

Combine the flour, salt, pepper, and paprika in a shallow dish. Dredge chicken pieces. Set flour mixture aside.

In a skillet, heat oil over medium heat, and brown chicken pieces. Transfer browned chicken pieces to an oiled baking dish. Set aside.

Add the almonds to the skillet, and stir over medium heat until golden. Stir in the remaining flour mixture, and add the water, beef consomme and ketchup. Cook until thick and bubbly. Remove from heat, and stir in the sour cream. Pour sauce over chicken. Cover.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Remove from oven, and top with drained peach slices. Sprinkle with Parmesan cheese. Return to oven. Bake uncovered for 20 minutes more, until cheese is brown and chicken is done.

Mad's Peach-Curry Soup

Ingredients

5 tablespoons olive oil
2 tablespoons Madras curry powder
1 large onion, minced
3 cloves garlic, minced
1 (15 ounce) can sliced peaches in syrup, chopped
1 (14.5 ounce) can chopped plum tomatoes
1 teaspoon ground ginger
1 cup cream
1 cup vegetable broth
salt and black pepper to taste
2 cups lettuce, chopped
2 cups shelled, cooked shrimp

Directions

Heat the oil in a large saucepan over medium heat; stir in the curry and cook 1 minute. Add the onion and garlic; cook 8 to 10 minutes, or until the onion becomes transparent. Stir in the peaches, including their syrup, with the tomatoes, ginger, cream, broth, salt, and pepper. Simmer over low heat for 45 minutes. Serve hot, topped with shrimp and lettuce.

Peach Sangria Rosa

Ingredients

1 cup peach flavored syrup
4 sliced fresh ripe peaches
2/3 cup confectioners' sugar
6 cups chilled rose wine
ice
6 cups chilled lemon-lime soda

Directions

Stir together peach syrup, peaches, and sugar; let sit at room temperature for one hour.

Pour peaches into large, one-gallon pitcher and stir in the wine. Add ice to glasses and fill about 3/4 full of sangria. Top with the lemon-lime soda. Enjoy!

Peachy Broccoli Chicken

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 tablespoon vegetable oil
2 skinless, boneless chicken breast halves
salt and pepper to taste
1 (15 ounce) can peaches in light syrup, diced, syrup reserved
1 (10 ounce) package frozen broccoli florets
2 tablespoons boiling water

Directions

In a pot, bring the rice and water to a boil. Cover, reduce heat to low, and simmer 20 minutes.

Heat the oil in a skillet over medium heat, and cook the chicken 8 minutes on each side, or until juices run clear. Season with salt and pepper. Remove from skillet, and cut into bite-size pieces.

Place the peaches and syrup in the skillet, and cook 15 minutes, until syrup is reduced by about 1/2 and thickened.

Place the broccoli and water in a microwave-safe dish, cover, and cook 5 minutes on High in the microwave, or until tender.

Return the chicken to the skillet with the peaches. Mix in the broccoli, and continue cooking 5 minutes, until heated through and coated with the syrup. Serve over the cooked rice.

Spicy Peach-Glazed Pork Chops

Ingredients

1 cup peach preserves
1 1/2 tablespoons Worcestershire sauce
1/2 teaspoon chile paste
4 boneless pork chops
1 teaspoon ground ginger
1 pinch ground cinnamon
salt and pepper to taste
2 tablespoons vegetable oil
1/2 cup white wine

Directions

In a small bowl, mix together the peach preserves, Worcestershire sauce, and chile paste. Rinse pork chops, and pat dry. Sprinkle the chops with ginger, cinnamon, salt, and pepper.

Heat oil in a large skillet over medium-high heat. Sear the chops for about 2 minutes on each side. Remove from the pan, and set aside.

Pour white wine into the pan, and stir to scrape the bottom of the pan. Stir in the peach preserves mixture. Return the chops to the pan, and flip to coat with the sauce. Reduce heat to medium low, and cook the pork chops for about 8 minutes on each side, or until done.

Blushing Peach Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
6 cups sliced peeled fresh peaches
2 tablespoons lemon juice
2/3 cup sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
1 dash ground nutmeg
3 tablespoons red-hot candies
2 tablespoons butter or margarine

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Set aside.

In a bowl, toss the peaches with lemon juice. Combine the sugar, flour, salt and nutmeg; add to peaches and toss to combine. Pour into crust. Sprinkle with red-hots; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal and flute edges. Cut slits in top. Cover edges loosely with foil. Bake at 425 degrees F for 25 minutes. Reduce heat to 350 degrees F; remove foil and bake 20 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Fresh Peach Dessert

Ingredients

16 whole graham crackers,
crushed
3/4 cup butter, melted
1/2 cup white sugar
4 1/2 cups miniature
marshmallows
1/4 cup milk
1 pint heavy cream
1/3 cup white sugar
6 large fresh peaches - peeled,
pitted and sliced

Directions

Combine the graham cracker crumbs, melted butter, and 1/2 cup sugar in a mixing bowl. Mix until evenly moistened, reserve 1/4 cup of the mixture for the topping. Press the remaining mixture into the bottom of a 9x13-inch baking dish.

Heat marshmallows and milk in a large saucepan over low heat and stir until the marshmallows are completely melted. Remove from heat and cool.

Whip cream in a large bowl until soft peaks form. Beat in 1/3 cup sugar until the cream forms stiff peaks. Fold the whipped cream into the cooled marshmallow mixture.

Spread 1/2 the cream mixture over the crust, arrange the peaches on top of the cream, then spread the remaining cream mixture over the peaches. Sprinkle the reserved crumb mixture over the cream. Refrigerate until serving.

Skillet Peach Pie

Ingredients

1 (10 ounce) package pie crust mix
6 fresh peaches - pitted, skinned, and sliced
1/2 cup white sugar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1 1/2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Make crust mix according to package directions. Roll dough out so that it fits an 8 inch skillet or frying pan; make sure there is overhang.

Place peaches into pastry lined pan. Sprinkle with sugar, salt and cinnamon. Dot with butter. Fold the dough edges over towards center; leave a small space in center uncovered. Bake in preheated oven for 25 to 30 minutes until fruit is bubbly and crust is browned.

Fresh Peach Angel Pie

Ingredients

3 egg whites
3/4 cup white sugar
1 cup flaked coconut, toasted
1/2 cup toasted and sliced almonds
5 fresh peaches, pitted and sliced
1 cup heavy whipping cream, whipped
1/4 cup flaked coconut, toasted

Directions

Beat egg whites until soft peaks form. Gradually add sugar, beating until very stiff and glossy. Fold in toasted coconut and almonds. Spoon into a 9 inch pie plate to form a shell.

Bake at 350 degrees F (175 degrees) for 30 to 35 minutes. Cool.

Fill with sliced peaches. Top with whipped cream and toasted coconut. Chill until ready to serve.

Grilled Ham Steak Kabobs with Peach Slaw

Ingredients

1 Cook's® brand Bone-In Thick Cut Ham Steak
Wooden (soaked in water) or metal skewers
1 1/2 teaspoons Moroccan Spice*
1 tablespoon olive oil
2 tablespoons red bell pepper, diced
4 peaches, sliced
3 ounces snow peas, julienne
1 tablespoon mint, chopped
1 tablespoon rice wine vinegar
2 teaspoons whole grain mustard
2 teaspoons sugar
Pinch of cayenne pepper
1 tablespoon olive oil
Salt and pepper to taste

*Moroccan Spice:

3 teaspoons ground cinnamon
2 teaspoons ground cumin
1 teaspoon ground ginger
1 teaspoon turmeric

Directions

Prepare charcoal or gas grill. Cut ham steak in 1 by 3-inch strips and place on water soaked wooden skewers. Sprinkle on Moroccan spice and olive oil. Place skewers on grill over medium heat until golden brown.

Combine remaining ingredients and mix well. Set aside.

Scoop peach slaw on a plate and lay kabobs on top.

Quick and Easy Peach Pie Egg Rolls with

Ingredients

1 (21 ounce) can peach pie filling
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon pumpkin pie spice
1 pinch salt
12 egg roll wrappers
1 (8 ounce) package cream cheese, softened
1/2 cup water
1 quart canola oil for frying
1/2 cup raspberry jam
1 tablespoon honey
1 quart vanilla ice cream
1/4 cup confectioners' sugar

Directions

In a large bowl, mix the peach pie filling, cinnamon, allspice, cloves, ginger, nutmeg, pumpkin pie spice, and salt.

Spread one side of each egg roll wrapper with about 1 tablespoon cream cheese. Top cream cheese with 1 tablespoon of the pie filling mixture. Fold the wrappers over the mixture. Moisten the ends with a small amount of water, and seal.

Heat the oil in a large skillet over medium-high heat. Drop the egg rolls a few at a time into the hot oil. Fry until golden brown. Drain on paper towels.

In a bowl, mix the raspberry jam, honey, and remaining water. Add more water as necessary to obtain a syrup like texture. Serve the warm egg rolls over ice cream, top with the raspberry jam mixture, and sprinkle with confectioners' sugar.

Pecan Peach Cobbler

Ingredients

1 (21 ounce) can peach pie filling
2/3 cup water
1/8 teaspoon ground nutmeg
1/3 cup chopped pecans
1 (7.5 ounce) package refrigerated
buttermilk biscuits

Directions

In a bowl, combine pie filling, water and nutmeg. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Sprinkle with pecans. Separate biscuits and arrange over the pecans. Bake at 375 degrees F for 30-35 minutes or until biscuits are golden brown. Serve warm.

Peach Sorbet

Ingredients

1/2 cup water
3 tablespoons sugar
2 tablespoons lemon juice
4 medium ripe peaches, peeled
and sliced

Directions

In a saucepan, combine the water, sugar and lemon juice. Cook and stir over medium heat until sugar is dissolved. Cool slightly; transfer to a blender.

Add the peaches; cover and process until smooth. Fill cylinder of ice cream freezer; freeze according to manufacturer's directions. Transfer sorbet to a freezer container; cover and freeze for 4 hours or until firm.

Peach Salsa

Ingredients

20 tomatoes, chopped
6 onions, finely chopped
5 fresh peaches - peeled, pitted and chopped
5 pears - peeled, cored and chopped
1 green bell pepper, finely chopped
1 red bell pepper, finely chopped
4 cups white sugar
1 cup distilled white vinegar
2 tablespoons salt
4 tablespoons pickling spice, wrapped in cheesecloth

Directions

In a large saucepan, bring to a boil the tomatoes, onions, peaches, pears, green bell pepper, red bell pepper, sugar, vinegar and salt. Reduce heat. Place the pickling spice into the mixture. Stirring frequently, simmer 1 1/2 hours, or until volume is reduced by half.

Discard spice bag. Transfer the mixture to sterile containers. Store in the refrigerator until use.

Peach Kuchen

Ingredients

1/2 cup margarine
1/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 (29 ounce) can sliced peaches,
drained
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Beat in the flour mixture. Spread dough with hands over the bottom and 1 inch up the sides of prepared springform pan. Arrange peach slices in a spoke pattern over the dough. Sprinkle with sugar and cinnamon.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown.

The Dreamiest Peaches

Ingredients

1 (15 ounce) can peach halves,
drained
10 vanilla wafers, crushed
1 tablespoon brown sugar
1 tablespoon butter, softened
1/4 teaspoon ground cinnamon

Directions

Preheat oven on broiler setting.

Place peaches hollow side up in a pie pan. In a medium bowl, mix together crushed vanilla wafers, brown sugar, butter and cinnamon until crumbly. Sprinkle over peaches.

Place under broiler, and cook until sugar is melted and bubbly, about 1 minute.

Just Peachy Chicken Salad

Ingredients

1 cup mayonnaise
1/4 cup peach juice
2/3 cup whipped heavy cream
salt and pepper to taste
4 cups cubed, cooked chicken
3 cups pitted and diced fresh
peaches

Directions

In a large bowl, whisk together the mayonnaise, peach juice and whipped cream. Add salt and pepper to taste. Stir in chicken and peaches and chill until ready to serve.

Easy Peach Crisp I

Ingredients

1 (29 ounce) can sliced peaches,
with juice
1 (18.25 ounce) package yellow
cake mix
1/2 cup margarine
1 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour canned peaches into a 9x13 inch baking pan; make sure juices cover peaches, if not add a small amount of water to just cover fruit. Mix peaches with 1/2 cup of the sugar and sprinkle cinnamon to taste into mixture.

Sprinkle dry cake mix evenly over top of peach mixture. Poke holes into cake mix to allow juice through. Cut stick of margarine into small pats, placing randomly over the top. Sprinkle with the remaining 1/2 cup of sugar and a light dusting of cinnamon.

Bake in preheated oven for 25 to 30 minutes, or until the juice mixture is bubbly and the top of the cake mix topping is crusty and golden brown.

Peach Ice Cream

Ingredients

6 eggs, beaten
3 1/2 cups white sugar
10 fresh peaches, pitted and
chopped
4 cups heavy cream
2 cups half-and-half cream
2 teaspoons vanilla extract
3/4 teaspoon salt

Directions

In large bowl, mix together eggs and sugar until smooth; puree peaches in blender or food processor and stir 5 cups of puree into egg mixture. Stir in cream, half-and-half, vanilla and salt and mix well.

Pour mixture into freezer canister of ice cream maker and freeze according to manufacturer's instructions.

Spicy Peach Chutney

Ingredients

4 pounds sliced peeled peaches
1 cup raisins
2 cloves garlic, minced
1/2 cup chopped onion
5 ounces chopped preserved ginger
1 1/2 tablespoons chili powder
1 tablespoon mustard seed
1 teaspoon curry powder
4 cups packed brown sugar
4 cups apple cider vinegar
1/4 cup pickling spice

Directions

In a large heavy pot, stir together the peaches, raisins, garlic, onion, preserved ginger, chili powder, mustard seed, curry powder, brown sugar and cider vinegar. Wrap the pickling spice in a cheesecloth bag, and place in the pot.

Bring to a boil, and cook over medium heat uncovered until the mixture reaches your desired consistency. It will take about 1 1/2 hours to get a good thick sauce. Stir frequently to prevent scorching on the bottom.

Remove the spice bag, and ladle into hot sterilized jars. Wipe the rims with a clean moist cloth. Seal with lids and rings, and process in a barely simmering water bath for 10 minutes, or the time recommended by your local extension for your area. The water should cover the jars completely.

Peach Muffins

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1/2 cup sour cream
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 cup chopped fresh or frozen
peaches
1 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. Add egg, sour cream and vanilla; mix well. Combine flour and baking powder; stir into creamed mixture just until moistened. Fold in peaches and pecans. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 20-25 minutes or until muffins test done. Cool for 10 minutes; remove from pan to a wire rack.

Peachy Chicken

Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up
salt and pepper to taste
1/4 cup molasses
3 tablespoons lemon juice
2 tablespoons butter or margarine, melted
2 tablespoons minced onion
3/4 teaspoon ground ginger
1 (29 ounce) can peach slices, drained

Directions

Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish. Broil 6 minutes per side or until lightly browned. Season with salt and pepper. Combine molasses, lemon juice, butter, onion and ginger; pour over chicken. Bake, uncovered, at 375 degrees F for 30 minutes. Add peaches; baste chicken. Return to the oven for 10 minutes or until chicken juices run clear and peaches are heated through.

Peach Praline Muffins

Ingredients

1 2/3 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup packed brown sugar
1/2 cup milk
1/3 cup vegetable oil
1 egg
1 teaspoon vanilla extract
1 cup chopped fresh or frozen
peaches, thawed and drained
1/2 cup chopped pecans

TOPPING:

1/4 cup packed brown sugar
1/4 cup chopped pecans
1 tablespoon cold butter or
margarine

Directions

In a large bowl, combine the flour, baking powder and salt. In another bowl, combine the brown sugar, milk, oil, egg and vanilla. stir into dry ingredients just until moistened. Fold in peaches and pecans. Fill greased or paper-lined muffin cups two-thirds full.

Combine topping ingredients until crumbly; sprinkle over batter. Bake at 400 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Peach Cobbler IV

Ingredients

1/2 cup butter
1 cup self-rising flour
1 cup white sugar
1 cup milk
1 (16 ounce) can sliced peaches in heavy syrup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place butter or margarine in an 8X8 glass baking dish. Place dish in oven until butter is melted.

In a medium bowl, combine flour and sugar. Mix well, then stir in milk. Spoon mixture into baking dish, on top of melted butter or margarine. Pour peaches over flour mixture.

Bake in preheated oven for 50 to 60 minutes, until peaches are bubbly and crust is lightly browned.

Grandma's Peach French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 tablespoons water
1 (29 ounce) can sliced peaches,
drained
12 (3/4 inch thick) slices day-old
French bread
5 eggs
1 tablespoon vanilla extract
1 pinch ground cinnamon, or to
taste

Directions

In a saucepan, stir together the brown sugar, butter and water. Bring to a boil, then reduce heat to low, and simmer for 10 minutes, stirring frequently.

Pour the brown sugar mixture into a 9x13 inch baking dish, and tilt the dish to cover the entire bottom. Place peaches in a layer over the sugar coating, then top with slices of French bread. In a medium bowl, whisk together the eggs and vanilla. Slowly pour over the bread slices to coat evenly. Sprinkle cinnamon over the top. Cover and refrigerate for 8 hours or overnight.

Remove the dish from the refrigerator about 30 minutes before baking to come to room temperature. Preheat the oven to 350 degrees F (175 degrees C).

Bake for 25 to 30 minutes in the preheated oven, or until the bread is golden brown. Spoon out portions to serve.

Peach-Basil Sangria

Ingredients

3/4 cup white sugar
1 cup loosely packed fresh basil leaves
3 1/2 cups peach nectar
1/4 cup fresh lemon juice
1 (750 milliliter) bottle white wine such as Pinot Grigio

Directions

In a saucepan, combine the sugar, basil leaves, half of the peach nectar and lemon juice. Bring to a simmer, crushing the basil leaves with the back of a spoon to release their flavor. Simmer just long enough to melt the sugar, then remove from the heat and allow to cool.

Strain the basil mixture into a pitcher filled with ice cubes. Pour in wine and remaining peach nectar. Stir briefly and serve.

Easy Peach Crisp II

Ingredients

1 (29 ounce) can sliced peaches,
drained
2 cups all-purpose flour
1 1/2 cups white sugar
1 pinch salt
1 1/2 teaspoons ground cinnamon
1 cup butter, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer the peaches in a 9x13 inch baking pan. In a large bowl, mix the flour, sugar, salt and cinnamon. Slice the butter into chunks and mix it into the dry ingredients until it looks like pea size crumbs. Sprinkle crumbs over peaches.

Bake for 30 to 40 minutes in the preheated oven, until lightly golden.

Peachy Cake

Ingredients

1 1/4 cups all-purpose flour
2 tablespoons cornmeal
2 teaspoons baking powder
1/8 teaspoon salt
2 eggs
1/3 cup light brown sugar
2/3 cup milk
1 tablespoon butter, melted
3 tablespoons light brown sugar
4 fresh peaches - peeled, pitted
and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch springform pan. Combine the flour, cornmeal, baking powder and salt. Set aside.

In a medium bowl, beat eggs and 1/3 cup brown sugar. Stir in the flour mixture, mixing just until combined. Gradually beat in the milk. Set aside.

Pour batter into prepared pan. Arrange peach slices on top of batter. Drizzle with melted butter and sprinkle with 3 tablespoons brown sugar.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 5 minutes in the pan before removing.

American Girl's Peach Cobbler

Ingredients

1/2 cup reduced-calorie
margarine, melted
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 1/2 cups white sugar
1/2 cup skim milk
4 (15 ounce) cans sliced peaches
packed in juice, drained and juice
reserved

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Pour the melted margarine into the bottom of a 9x13 inch baking dish; set aside. In a medium bowl, combine the flour, baking powder and white sugar. Stir in 1 cup of the reserved liquid from the peaches and the milk until smooth. Pour the batter evenly into the bottom of the dish over the margarine. Do not stir. Spoon peaches over the batter.

Bake for 35 to 40 minutes in the preheated oven, or until the top is golden.

Peaches and Cream Pie II

Ingredients

1 1/2 cups all-purpose flour
3/4 cup butter, softened
3/4 cup chopped pecans
1 tablespoon white sugar

1 (8 ounce) package cream cheese, softened
2 cups frozen whipped topping, thawed
1 cup confectioners' sugar
1 1/2 cups white sugar
4 tablespoons cornstarch
3 cups warm water
2 (3 ounce) packages peach flavored gelatin mix
5 fresh peaches - peeled, pitted and sliced
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a medium bowl, mix together flour, butter, pecans and 1 tablespoon sugar. Press mixture into bottom of baking pan.

Bake in preheated oven for 15 minutes. Remove from oven and let cool.

In a large bowl, beat together cream cheese and confectioners' sugar until smooth. Gently stir in the 2 cups whipped topping. Spread over cooled crust. In a small bowl, stir together the 1 1/2 cups sugar and cornstarch. Pour the sugar mixture into a saucepan and stir in the 3 cups water. Cook over medium heat, stirring frequently until clear and thick. Stir in gelatin and remove from heat.

Combine the gelatin mixture with the peaches. Spread entire mixture over cream cheese layer. Top with 12 ounce container of whipped topping. Cover and refrigerate for an hour.

Peaches 'N' Cream Muffins

Ingredients

2 cups all-purpose flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 (15 ounce) can sliced peaches,
drained
4 ounces cream cheese
2 eggs
1 1/4 cups milk
1/3 cup honey
1/4 cup butter, melted
1 teaspoon grated lemon peel
1 1/2 cups bran flakes cereal

Directions

In a large bowl, combine the flour, sugar, baking powder, cinnamon and salt. Cut the peaches and cream cheese into 1/2-in. cubes; set aside. In a bowl, beat eggs, milk, honey, butter and lemon peel until blended. Stir in the bran flakes, peaches and cream cheese. Stir into dry ingredients just until moistened.

Fill greased muffin cups three-fourths full. Bake at 400 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Peach Cheesecake

Ingredients

3/4 cup baking mix
1 (1.5 ounce) package instant
vanilla pudding mix
1/2 cup milk
3 tablespoons butter, softened
1 egg
1 (15 ounce) can canned peaches
- drained with 3 tablespoons juice
reserved
8 ounces cream cheese
1/2 cup sugar
1 tablespoon sugar
1/2 teaspoon ground cinnamon

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter an 8-inch square baking dish.

Beat the baking mix, vanilla pudding mix, milk, butter, and egg together with an electric mixer in a bowl for 2 minutes; pour into the buttered dish. Chop the peaches and scatter over the mixture.

Beat the cream cheese, 1/2 cup sugar, and reserved peach juice together in a bowl; pour over the peaches. Stir together the 1 tablespoon sugar and cinnamon in a small bowl; sprinkle over the cream cheese mixture.

Bake in the preheated oven until set in the center, 30 to 35 minutes.

Auntie Doris's Peach Jam

Ingredients

12 fresh peaches - peeled, pitted
and chopped
4 oranges
6 cups white sugar

Directions

Place the peaches into a large bowl. Scrub the oranges then chop into pieces - including the peel. This is easiest done in a food processor so you don't lose as much juice. Transfer to the bowl with the peaches. Stir in sugar, cover, and refrigerate overnight.

The next day, pour the entire contents of the bowl into a large pot. Bring to a simmer over low heat and cook for 2 to 3 hours, stirring occasionally. Make sure the heat is low enough, or the jam will burn and stick to the bottom of the pot. This does not need to come to a rolling boil.

While the jam simmers, sterilize your jars in boiling water for at least 5 minutes, and keep hot. Prepare new lids according to the manufacturer's instructions. Ladle the jam into the jars, leaving 1/4 inch of headspace. Wipe the rims with a clean damp cloth or paper towel, and seal with lids and rings. Process according to guidelines suggested by your local extension.

Chicken Salad with Peaches and Walnuts

Ingredients

2 large fresh peaches
2 cups chopped, cooked chicken meat
1/2 cup thinly sliced red onion
1/2 cup poppyseed salad dressing
6 cups mixed salad greens
1/2 cup toasted walnuts, chopped

Directions

Chop 1 peach into 1/2 inch pieces; place in large bowl. Add chicken and onion; toss with enough dressing to coat.

Add greens and walnuts to bowl and toss to coat. Mound salad on large plate. Cut remaining peach in thin wedges and place on top to garnish.

Peach Praline Pie

Ingredients

4 cups sliced peeled ripe peaches
1/2 cup sugar
2 tablespoons quick-cooking
tapioca
1 teaspoon lemon juice
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/2 cup chopped pecans
1/4 cup butter or margarine
1 (9 inch) deep dish unbaked pie
shell

Directions

In a large bowl, combine peaches, sugar, tapioca and lemon juice; let stand 15 minutes. Meanwhile, combine flour, brown sugar and pecans in a small bowl; cut in butter until crumbly. Sprinkle 1/3 of crumbs over bottom of pie shell; cover with peach mixture. Sprinkle remaining crumbs on top, allowing peaches to show if desired. Bake at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F and bake 20 minutes longer or until peaches are tender and topping is golden brown.

Byrdhouse Spicy Chicken and Peaches

Ingredients

1 (15 ounce) can peaches, drained and chopped
4 cloves garlic, pressed
1 1/2 cups orange juice
2 tablespoons distilled white vinegar
2 tablespoons brown sugar
1 1/2 teaspoons nutmeg
1/2 teaspoon red pepper flakes
2 teaspoons dried basil
salt and pepper to taste
4 (6 ounce) skinless, boneless chicken breast halves - cut into bite-size pieces
2 tablespoons flour
3 tablespoons butter

Directions

Bring peaches, garlic, orange juice, vinegar, sugar, nutmeg, red pepper flakes, and basil to a boil in a saucepan over high heat. Reduce heat to medium-low, and simmer for 15 minutes, stirring occasionally.

Meanwhile, season the chicken to taste with salt and pepper, then dust with flour and shake off the excess. Melt the butter in a large skillet over medium-high heat. Add the chicken, and cook until lightly brown on both sides, but still pink in the center.

Season peach sauce with salt and pepper, and pour over browned chicken. Return the chicken to a simmer, then reduce heat to medium-low, cover, and simmer 15 minutes more until the chicken is no longer pink in the center.

Grilled Peaches with Berry Sauce

Ingredients

1/2 (10 ounce) package frozen raspberries in syrup, slightly thawed
1 1/2 teaspoons lemon juice
2 fresh peaches, peeled and halved
5 teaspoons brown sugar
1/4 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
1 teaspoon butter or margarine

Directions

In a blender or food processor, process raspberries and lemon juice until pureed. Strain and discard seeds. Cover and chill. Place the peach halves, cut side up, on a large piece of heavy-duty foil (about 18 in. x 12 in). Combine brown sugar and cinnamon; sprinkle into peach centers. Sprinkle with vanilla; dot with butter. Fold foil over peaches and seal. Grill over medium-hot coals for 15 minutes or until heated through. To serve, spoon the raspberry sauce over peaches.

Peach Cobbler I

Ingredients

1/2 cup butter, melted
4 cups fresh peaches - peeled,
pitted and sliced
2 tablespoons white sugar
1 cup white sugar
1/4 teaspoon salt
1 teaspoon baking powder
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Pour butter in to the bottom of a large casserole or 9 x 13 inch pan.

In the prepared dish, toss together the peaches and 2 tablespoons sugar.

In a mixing bowl, combine the 1 cup sugar, salt, baking powder, flour, cinnamon, and milk. Spoon batter over the peaches.

Bake for 45 minutes in the preheated oven, or until top is golden brown.

Peachy Moist Muffins

Ingredients

1 1/2 cups all-purpose flour
1 cup chopped pecans
3/4 cup sugar
1 1/2 teaspoons baking powder
1 egg, lightly beaten
1/2 cup peach or vanilla yogurt
1/2 cup butter or margarine,
melted
1 teaspoon vanilla extract
1 cup chopped peeled fresh or
well-drained canned peaches

Directions

In a large bowl, combine flour, pecans, sugar and baking powder. Combine egg, yogurt, butter and vanilla; mix well. Stir into dry ingredients just until moistened. Fold in peaches. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 15-20 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

White Peach Sangria

Ingredients

1 (750 milliliter) bottle dry white wine
3/4 cup peach flavored vodka
6 tablespoons frozen lemonade concentrate, thawed
1/4 cup white sugar
1 pound white peaches, pitted and sliced
3/4 cup seedless red grapes, halved
3/4 cup seedless green grapes, halved

Directions

In a large pitcher, combine dry white wine, peach vodka, lemonade concentrate and sugar. Stir until sugar is dissolved. Add sliced peaches, red and green grapes.

Refrigerate sangria until well chilled, at least 2 hours, or overnight to blend flavors. Serve over ice, and use a slotted spoon to include sliced peaches and grapes with each serving.

Southern Peach Cobbler

Ingredients

8 fresh peaches - peeled, pitted and sliced into thin wedges
1/4 cup white sugar
1/4 cup brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 teaspoon fresh lemon juice
2 teaspoons cornstarch

1 cup all-purpose flour
1/4 cup white sugar
1/4 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
6 tablespoons unsalted butter, chilled and cut into small pieces
1/4 cup boiling water

MIX TOGETHER:

3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.

Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

Blueberry Peach Parfaits

Ingredients

1/2 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
2 eggs, lightly beaten
1 1/2 teaspoons vanilla extract
2 ripe peaches, peeled and sliced
1 1/2 cups fresh blueberries
Whipped cream

Directions

In a saucepan, combine the sugar, cornstarch and salt. Stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot mixture into eggs; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Cover and refrigerate until chilled.

In six parfait glasses, layer 2 rounded tablespoons of custard, two to three peach slices and 2 tablespoons blueberries; repeat layers. Top with whipped cream.

Glazed Ham with Peach-Ginger Sauce

Ingredients

1 (10 pound) fully-cooked, bone-in ham
2 teaspoons whole cloves

1/4 teaspoon ground cinnamon
2 tablespoons brown mustard
1/2 cup packed brown sugar

1/4 cup packed brown sugar
2 tablespoons apple cider vinegar
1 cup peach nectar
1 cup peach preserves
5 cups frozen peach slices
2 teaspoons minced fresh ginger root
1 hot cherry pepper, seeded and minced
1 (3 inch) cinnamon stick

Directions

Preheat the oven to 325 degrees F (165 degrees C). Use a serrated knife to score the top of the ham in a diamond pattern. Press whole cloves into the ham and place on a roasting rack in a roasting pan.

Bake for 1 1/2 to 2 hours in the preheated oven, or until the internal temperature of the ham has reached 140 degrees F (60 degrees C). Cover with aluminum foil if the ham starts to look dry.

While the ham is baking, mix together the cinnamon, mustard and 1/2 cup of brown sugar in a cup or small bowl. Set aside. In a saucepan over medium heat, mix together the remaining brown sugar, cider vinegar, peach nectar and peach preserves. Bring to a boil and then stir in the sliced peaches, ginger, cherry pepper and the cinnamon stick. Simmer until the peaches are tender and the sauce has thickened, 25 to 30 minutes.

Remove the ham from the oven and brush liberally with the mustard glaze. Increase the oven temperature to 350 degrees F (175 degrees C) and return the ham to the oven, uncovered.

Bake for an additional 20 to 30 minutes, or until glaze is bubbly. Allow the ham to rest for 15 to 20 minutes before carving. Serve with hot Peach-Ginger sauce.

Glazed Peach Pie

Ingredients

- 1 cup sugar
- 1/4 cup cornstarch
- Dash salt
- 1 dash ground nutmeg
- 2 tablespoons water
- 1 tablespoon lemon juice
- 2 1/2 cups pureed peeled fresh peaches
- 3 1/2 cups peeled, sliced fresh peaches
- 1 (9 inch) baked pie shell

Directions

In a saucepan, combine sugar, cornstarch, salt and nutmeg. Stir in water, lemon juice and pureed peaches. Cook over medium heat, stirring constantly, about 5 minutes or until mixture is thickened. Pour all but 1/2 cup glaze into the pie shell. Top with sliced peaches and brush with reserved glaze. Chill for at least 3 hours.

Okanagan Peach Soup

Ingredients

4 cloves garlic
1 tablespoon olive oil
2 1/4 cups fresh peaches -
peeled, pitted and chopped
1/2 cup diced onion
1 tablespoon curry powder
1/8 teaspoon ground turmeric
1/4 cup packed brown sugar
1/4 cup Chardonnay wine
1 cup vegetable broth or stock
1/2 cup coconut milk
salt and ground black pepper to
taste

Directions

Preheat oven to 275 degrees F. (135 degrees C). Roast garlic cloves on a baking sheet for about 30 minutes, or until golden but not burnt.

Heat the oil in a medium saucepan over medium heat, sweat the onions and peaches until softened. Season with curry powder, turmeric, roasted garlic, and sugar. Cook over medium to low heat until caramelized, about 30 minutes. Deglaze the pan with Chardonnay wine, then stir in the vegetable stock.

Remove from heat, and puree the soup in a blender or food processor, and strain through a fine sieve. Stir in the coconut milk, and season with salt and pepper. Reheat if desired, before serving.

Peach Dumplings

Ingredients

8 potatoes - peeled and cubed
1 egg
5 cups all-purpose flour
10 firm ripe peaches
1 cup white sugar
1/2 cup butter, melted
1 (16 ounce) package vanilla wafers, crushed

Directions

Place the potatoes in a pot with enough water to cover. Bring to a boil over medium-high heat, and cook until tender. Remove from heat, drain, and put through a ricer or mash.

Place the riced potatoes onto a large clean work surface. Crack the egg over the top, then gradually work in the flour with your hands until you get a nice stiff dough. You may not need to use all of the flour, or you may need to use more. This could take as long as 30 minutes, or just seem like it. Let the dough rest for a minute before rolling.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. You may need to roll out 1/2 at a time. cut the dough into 8x8 inch squares - larger or smaller depending on the size of your peaches. Wrap each peach in a square of dough, and pinch all of the seams to seal it in.

Bring a large pot of water to a boil. Place the peach dumplings into the water. The peach should be as close to covered with the water as it can get. We usually had 2 or 3 pots with boiling water because you can only fit about 3 to 4 peaches per pot. Boil for 20 minutes, rotating after 10 for even cooking. Remove from water using tongs or a large slotted spoon.

To serve, place a peach dumpling onto a plate, and cut it up. Remove the pit, and sprinkle with melted butter, sugar and vanilla wafer crumbs.

Cool Raspberry Peach Pie

Ingredients

1 1/2 cups reduced fat vanilla wafer crumbs
2 tablespoons sugar
2 tablespoons butter or stick margarine, melted
1 egg white
FILLING:
1/2 cup sugar
3 tablespoons cornstarch
1/4 cup water
4 cups sliced peeled fresh peaches or frozen unsweetened peach slices, thawed
3 cups raspberries

Directions

In a food processor, combine the wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely on a wire rack.

In a large saucepan, combine sugar and cornstarch. Stir in water until smooth. Add peaches; stir to coat. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; gently stir in raspberries. Spoon into prepared crust. Refrigerate until chilled. Refrigerate leftovers.

Georgia Peach Homemade Ice Cream

Ingredients

2 1/2 pounds fresh peaches -
peeled, pitted and chopped
1/2 cup white sugar
1 pint half-and-half cream
1 (14 ounce) can sweetened
condensed milk
1 (12 fluid ounce) can evaporated
milk
1 teaspoon vanilla extract
2 cups whole milk, or as needed

Directions

Puree peaches with the sugar and half-and-half in batches in a blender or food processor.

In a gallon ice cream freezer container, mix together the peach mixture, sweetened condensed milk, evaporated milk, and vanilla. Pour in enough whole milk to fill the container to the fill line, about 2 cups.

Follow the manufacturer's instructions to freeze the ice cream.

Quite a Peachy Pour

Ingredients

4 cups ice
1 cup peach schnapps
2 (6 ounce) cans frozen peach
juice concentrate
1 teaspoon vanilla extract

Directions

In a blender combine ice, peach schnapps, peach juice concentrate and vanilla. Blend until smooth. Pour into glasses and serve.