2014
CHILTON COUNTY
PEACH FESTIVAL COOK-OFF

June 21, 2014
Thorsby First Baptist Church

Alabama Cooperative Extension System
Chilton County Farmers Federation – Women’s Committee
Clanton Lions Club
Welcome!

2014 Chilton County Peach Festival Cook-Off

Saturday, June 21, 2014
Thorsby First Baptist Church
Fellowship Hall
10:00 A.M.

Food Demonstration by

Gaisha Williams, Student
Culinary Institute of Virginia College
Birmingham, AL

Thanks to all youth and adults who participated in this year’s Peach Cook-Off!
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****Recipes are typed as submitted and have not been tested.****
Winners in Youth Division 2013
Ashley Beth Jones, Gracie Friday and Allie Friday
Abbi Calhoun

Frozen Peach Cream Pie

1 large container of fresh, sliced Chilton County peaches
2 cups sugar

**Crust**

2½ cups (4 oz.) thin, salted pretzel sticks
1/3 cup sugar
1 stick (1/2 cup) unsalted butter, melted

1 can (14 oz.) sweetened condensed milk, well chilled
1 tub (8.75 oz.) mascarpone cheese
1/3 cup plus 2 tsp. tequila (optional)
1 Tbsp. grated lime zest
2 Tbsp. lime juice

Lightly coat a 9-inch pie plate with nonstick spray. Line a rimmed baking sheet with foil.

Thinly slice ¾ cup peaches; set aside. Cut remaining peaches in larger slices; toss with sugar and spread on lined baking sheet. Freeze about 30 minutes until partially frozen.

Crust: Process pretzels and sugar in food processor until fine crumbs form. Add butter; pulse until blended. Press evenly over bottom and up sides of pie plate. Freeze 10 minutes, or until firm.

Clean processor. Add sugared peaches; process until pureed. Add remaining ingredients (except sliced peaches); pulse until smooth. Transfer to a bowl; stir in sliced peaches.
Spoon into crust and freeze uncovered at least 6 hours. Wrap airtight and freeze at least 2 hours more. To serve: Garnish pie with fresh, sliced peaches, then refrigerate about 15 minutes for easier slicing.
Peach Praline Pie

4 cups fresh, sliced Chilton County peaches
2 tablespoons plus 1 teaspoon all-purpose flour
2/3 cup sugar
1 teaspoon fresh lemon juice
9-inch unbaked pie shell
½ cup firmly packed brown sugar
¼ cup all-purpose flour
3 tablespoons cold butter
½ cup chopped pecans

Preheat oven to 425 degrees. Prepare the praline topping by combining the brown sugar and ¼ cup flour, and cutting in the butter with a pastry blender, until mixture has a crumbly texture. Stir in the chopped pecans. Sprinkle 1/3 mixture in the bottom of the unbaked pie shell.

Combine the sliced peaches, 2 tablespoons flour, 2/3 cup sugar and lemon juice, and pour into pie shell over praline mixture. Sprinkle remaining praline mixture evenly over peaches. Bake for 45 to 50 minutes, or until syrup boils in heavy bubbles that do not burst. Serve warm, with or without vanilla ice cream.
Bella Collins

Fresh Chilton County Peach Dessert

Ingredients:

2/3 cup powdered sugar
1 cup butter, softened
2 packages Graham Crackers, crushed
12-14 Chilton County peaches
1 can sweetened condensed milk
¾ cup Lemon Juice
1 pint Cool Whip

Directions:

Mix graham cracker crumbs, powdered sugar and butter. Save a small amount to sprinkle on top, press the rest into the bottom of a 9x13 pan. Whip the cool whip and add powdered sugar until set, set aside. Mix the sweetened condensed milk with lemon juice. Then place the sliced peaches on the crust and pour the milk/lemon mixture on top. Spread the fresh cream mixture on top of that and sprinkle with the remaining crust. Refrigerate.
Grilled Peach Salad

Ingredients:
2 whole peaches, halved and pitted
Olive oil, for drizzling
2 teaspoons Dijon mustard
2 teaspoons white wine vinegar
2 teaspoons honey
½ cups olive oil
Salt and black pepper to taste
6 ounces weight (1 bag or box) salad greens (good Spring Mix) or Arugula
2 ounces, weight Stilton, gorgonzola, or other Blue Cheese, Chunked
½ cups slivered almonds

Preparation:
Drizzle peach halves with a little olive oil. Grill cut side down for 2-3 minutes, burning midway to achieve grill marks. Set aside.

In a bowl, whisk together Dijon, vinegar, honey, and sugar. Whisk in ½ olive oil to emulsify. Add salt and pepper and mix.

Toast slivered almonds in a small skillet over medium-low heat until just turning golden brown.

In a large bowl, toss lettuce with enough of the dressing to lightly coat (you won’t use all of the dressing; save to have another salad.) Toss in warm toasted almonds.

Divide lettuce among four plates. Place a peach half on each serving. Drizzle peach with a little more dressing. With a fork, cut blue cheese into chunks and distribute among the four plates.

Grill more fruit if you’d like each plate to have two halves instead.
Anne Hathaway’s Stuffed Peaches
Yields: 6 servings
Cook Time: 30 min.

Ingredients:

3 large ripe peaches, each cut in half and pitted
4 tablespoons butter
2 tablespoons packed brown sugar
1 large egg, lightly beaten
¾ cups coarsely crushed amaretti cookies
2 tablespoons amaretto, optional
1 tablespoon finely chopped natural almonds

Directions:

1. Preheat oven to 350 degrees F. Scoop out and reserve half of flesh from each peach half.
2. Grease shallow glass or ceramic baking dish with 1 tablespoon butter. Place peaches, hollow side up, in dish.
3. Chop reserved peach flesh. Blend 2 tablespoons butter with 1 tablespoon sugar and add to peach flesh. Stir in egg, crushed cookies, and amaretto, if using, until blended; spoon evenly into peach halves.
4. Divide remaining tablespoon butter into 6 pieces and place one piece on each stuffed peach. Sprinkle peaches with almonds and remaining brown sugar. Bake 25 to 30 minutes or until peaches are softened and topping is browned. Serve with whipped cream, if desired.
Carrah Hawley

Peach Cheesecake Crumb Bars

**Base**
- ½ cup granulated sugar
- ½ teaspoon baking powder
- 1 ½ cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- ½ cup (1 stick) unsalted butter, cut into 8 pieces
- 1 egg

**Cheesecake**
- 8 ounces cream cheese, softened
- ¼ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- *2 cups fresh peach pie filling

**Instructions**

For the base
1. Preheat the oven to 375 degrees. Line an 8x8 pan with parchment paper.
2. In a medium bowl, mix together sugar, flour, baking powder, cinnamon and salt. With a pastry cutter or two forks, cut in the butter until the pieces look like pebbles then cut in the egg. Dough will be crumbly. Reserve ½ cup for the topping and pat the rest into the bottom of the pan.

For the cheesecake
1. In a large mixing bowl, beat together the cream cheese and sugar until smooth. Beat in the egg and vanilla. Pour over the base layer. Top with the peach pie filling then top with the reserved ½ cup of topping.
2. Bake 38-40 minutes or until the top is slightly brown and looks set when given a gentle shake. Cool completely before cutting into 12 bars. Refrigerate leftovers for up to one week.
*Homemade Peach Pie Filling*

Author: Carla Cardello ([www.chocolatemoosey.com](http://www.chocolatemoosey.com))

Serves: Enough for one 9-inch pie.

**Ingredients**

1 cup water  
1 tablespoon lemon juice  
1 cup granulated sugar  
¼ cup cornstarch  
¼ teaspoon vanilla extract  
3 cups peaches, pitted and chopped

**Instructions**

1. In a large saucepan, combine water, juice, sugar, and cornstarch. Stir over medium heat until thickened and bubbly. Once it bubbles, cook for another 2 minutes, constantly stirring. Remove from heat and stir in vanilla, then the peaches.
Madison Hawley

Peachy Cinnamon Cupcakes

Ingredients:
White Cake Mix  
1 cup milk  
Peach Jello (dry mix)  
4 oz. cream cheese  
4 eggs  
1 cup cinnamon chips

Mix cream cheese and eggs, then add white cake mix, milk, and jello and mix thoroughly. Fold in cinnamon chips. Bake at 350 degrees for five minutes, then lower the temperature to 300 degrees for 10-12 minutes. Once cupcakes are cool, use an insert to make a hole in each cupcake, retain a coin thick slice of cupcake that was removed. Makes 22-24 cupcakes.

Filling
Homemade Peach Preserves
3-4 diced fresh ripe peaches (reserve 1-2 tablespoons of peach juice)  
1-2 tsp cornstarch to thicken (mixed with cold water)  
1 cup sugar

Cook 7-10 minutes over medium heat till peaches are tender. Add the cornstarch mixture to thicken. Once cooled spoon into holes and replace the top.

Brown Sugar Icing
½ cup butter  
1 1/3 cup packed brown sugar  
2/3 cup powdered sugar  
1 tbsp. peach juice  
1 tsp. caramel flavoring  
Extra powdered sugar (up to 1 cup)

Mix first five ingredients and heat over medium heat till brown sugar is melted and mixture is not grainy. Cool 5-10 minutes, then beat with mixer for 2-3 minutes. Slowly add powdered sugar till thickened till frosting consistency. Ice cupcakes.
Peach Cheesecake Dessert

Ingredients

Base:
1 1/3 cup Graham Cracker Crumbs
¼ cup Granulated Sugar
1/3 cup Butter, melted

Top:
1- 8oz package Cream Cheese, softened
¼ cup sugar
¼ cup Milk
1- 8oz container Cool Whip
6 Fresh Chilton County Peaches
1- 3oz package Peach flavored Jello
¾ cups Boiling Water
1 ¼ cups Cold Water

Directions

In a small bowl, combine the graham cracker crumbs, sugar, and butter. Press into a 13”x9” baking dish.

In another bowl, using an electric mixer, beat the cream cheese until smooth. Add the sugar then add the milk, and continue to beat until smooth and well combined.

Fold in the whipped topping and spread over the crumb crust in the baking dish. Cut the peach slices in half lengthwise, and arrange slices over the top of the topping in the dish. In a bowl, dissolve the peach gelatin in the boiling water, stir in the cold water. Refrigerate for 1 1/2 hours or until slightly thickened. Using a large spoon gently spoon he gelatin over the sliced peaches. Refrigerate until set.

Cut into squares before serving.

Makes 12 - 15 servings
Savannah Swindle

Savannah’s Peach Pecan Pie

For the Filling:

3 cups peeled, sliced peaches, fresh or frozen (6 medium peaches.)
1 cup sugar
2/3 cup sour cream
3 egg yolks
2 tablespoons all-purpose flour

For the pecan crumb topping:

½ cup cold butter
½ cup sugar
1/3 cup all-purpose flour
½ teaspoon ground cinnamon
½ cup (2 ounces) chopped pecans

Directions:
Heat the oven to 350 degrees F. Line a 9-inch pie pan with crust and then crimp the edges decoratively.

To make the filling:
Scatter the peaches over the bottom of the piecrust.
In a medium bowl, combine the sugar, sour cream, egg yolks, and flour. Using a whisk or a fork, stir to mix everything into a thick, rich sauce. Pour this evenly over the peaches.
Place the pie on the center shelf of the oven. Bake until the custard is set and the crust is handsomely browned, about 45-55 minutes.

To make the topping:
In the bowl of a food processor, combine the butter, sugar, flour and cinnamon. Pulse the machine on and off, until the mixture resembles small peas. (Or use a
pastry blender or your hands to mix and mash up the dry ingredients with the butter, making a crumbly mixture.) Stir in the chopped pecans, and set aside. Remove the pie from the oven, and scatter the topping all over the pie. Return to the oven and bake until the pie is golden brown, 20 to 30 minutes more. Place the pie on a cooling rack or a folded kitchen towel and let cool for at least 45 minutes. Serve warm, or refrigerate and serve cold.
Kat Walton

Peach Oatmeal Breakfast Cookies

Ingredients:
¾ cup sugar
¾ cup brown sugar
2/3 cup butter
2 eggs
1 ½ teaspoons vanilla extract
1 ½ cups whole wheat flour
2 teaspoons baking powder
1 teaspoon salt
2 ½ cups rolled oats
1 ½ cups Chilton County peaches, diced
1 cup raisins

Directions:
Soft Baked   Good with Milk

1. Preheat oven to 350.
2. Beat sugars, butter, eggs and vanilla in large mixing bowl with electric mixer at medium speed.
3. Combine flour, baking powder and salt in separate bowl. Add to egg mixture and beat at low speed 2 to 3 minutes or until smooth.
5. Bake 15 minutes or until golden.

Crunchy Baked   Good with Coffee

Cool half of the batch of Soft Baked cookies for 30 minutes. Bake for 30 minutes at 200.
ADULT DIVISION

Winners in Adult Division 2013
Luis Mendoza, Patsy Ratliff and Elizabeth Hawley
Peggy Green

Simply Delicious Peach Cobbler

Preheat oven to 350 degrees

Ingredients:
2 ½ cups fresh sliced peaches
1 stick (1/2 cup) salted butter (melted)
1 cup self-rising flour
1 1/8 cups sugar
1 cup whipping cream
½ t. almond extract
½ t. vanilla extract

Peel, slice and place peaches into 8x8” baking dish. Sprinkle with 1/8 cup of sugar. Drizzle 4 tablespoons of melted butter over peaches. In a medium mixing bowl, gently combine flour, sugar and cream. Stir in remaining butter. Add extracts. Pour mixture over peaches. Bake for approximately 30 minutes or until the top is firm and slightly brown. Serve warm.
Elizabeth Hawley

Praline Peach-Cranberry Cake

Ingredients:
2 cups sugar
4 eggs
1 1/3 cups cooking oil
3 cups plain flour
1 tsp. salt
1 tsp. baking soda
3 cups diced fresh firm peaches
1 cup rehydrated cranberries

Mix ingredients thoroughly, folding in peaches and cranberries last. Pour into greased and floured pan (I use a bundt pan but a 9x13 is fine.) Bake at 350 degrees for 40-45 minutes. Make praline icing and pour over cake.

Praline Icing

Ingredients:
½ cup butter
1 cup packed brown sugar
1/3 cup milk
1 tsp. caramel flavoring
2/3 cup chopped pecans

Mix all ingredients except pecans in pan. Bring to a boil, let it cook 2-3 minutes to just before soft boil stage. Remove from heat. Add pecans and pour over warm cake. Once cooled, remove from bundt pan. If in 9x13, serve in it.
Dawn Jordan

Peach Cream Pie

2-3 cups fresh, sliced peaches
1 cup sugar
3 T. flour
½ pt. whipping cream
Mix above and set aside.

1 ½ cups flour
1 T sugar
¼ t. salt
½ cup vegetable oil
3 T milk

Mix dry ingredients, add oil and milk to make dough. Pat in pie pan. Pour in the filling. Bake 40-50 minutes at 350 degrees.

Serves 6-8 depending on the size of your slices.
Carolyn Prokopyk

Fried Peach Pies

Filling
½ cup sugar   3 T cornstarch   ½ cup water
8—10 Chilton County peaches

Peel and dice peaches. In a medium saucepan, bring peaches and sugar to a rolling boil. Dissolve 3 T cornstarch in ½ cup cold water. Add to boiling peaches. Return to low boil. Boil until filling is thick. Let filling fully cool before making pies (overnight in the refrigerator works best).

Crust
3 cups all-purpose flour   ¾ cup butter flavored Crisco
1/3 cup sugar   1 tsp. salt   Cold water

Mix flour and Crisco until mixture resembles corn meal. Add sugar and salt. Continue mixing while adding cold water. Add enough water until mixture becomes dough.

Glaze
2 cups powdered sugar   ½ tsp. salt   1 tsp vanilla   water

Mix sugar, salt and vanilla. Continue mixing while adding enough water to form a glaze. Roll dough out thin (little more than 1/16” thick) and cut into circles. You can use anything round as a template. Spoon pie filling onto center of circle, fold over and press edges together with a fork. Avoid having an air pocket or excess filling inside the pie when pressing edges.
Deep-frying of pies

Use Crisco brand vegetable oil. Heat oil in a deep frying pan to 350 degrees. Test oil temp. with a scrap piece of dough.

Place pies into hot grease using a large spoon and fry. When pies are golden brown, place on a cooling rack. While pies are still hot, drizzle glaze on top.

Let cool before eating.
Patsy Ratliff

Patsy’s Peach Pie

Filling:
8 ripe Chilton County peaches
1 cup sugar
¼ cup plain flour
½ t. salt

Peel and slice the peaches into a bowl. Combine the dry ingredients. Pour the dry ingredients over the peaches and stir enough to coat all the slices. Let this stand while the crust is being prepared.

Crust:
2 cups plain, unbleached flour
½ t. salt
¼ cup sugar
2/3 cup canola oil
1/3 cup milk

Sift dry ingredients into a medium bowl. Pour oil into a clear measuring cup to the 2/3 line. Pour the milk into the oil until the level reaches the 1 cup line. Stir the oil and milk together. Pour this liquid into the flour mixture. Use a large spoon or your hand to combine the mixture until all the flour has been incorporated. The dough should be firm and pliable.

Assembly:
Divide the dough into two equal parts. Place one-half of the dough between two sheets of plastic. Use a rolling pin to roll the dough to the size of your pie plate. Remove the top sheet of plastic. Pick the dough up, using the other sheet of plastic. Invert this over the pie plate and arrange the dough so that the entire plate is covered. Remove the second sheet of plastic and trim the dough around the edge of the pie plate. Fill this crust with the peach filling. Repeat the above process for the top crust and place it over the peach filling.
Using your fingers, press the two layers of dough together around the edge of the pie plate. Using your fingers again, flute the edges into a decorative design. Cut several slits in the top crust to allow steam to escape. Sugar may be sprinkled over the top. Place this pie on a cookie sheet, and bake it for one hour at 350 degrees. Allow to cool and enjoy!
Ingredients:
4 medium fresh ripe peaches (approx. 1 ½ lb.) peeled and cut into 1/3 inch-thick wedges
2 tbs. fresh lemon juice
1 cup cake flour
3/4 tsp. baking powder
¼ tsp. baking soda
1 ¼ cup granulated sugar divided
¾ cup unsalted butter at room temperature and divided
½ cup firmly packed light brown sugar
1 tsp. vanilla
2 large eggs
½ cup sour cream

Preparation:
1. Preheat oven to 350 degrees. Toss peaches with lemon juice. Sift together flour, baking powder, and baking soda.
2. Cook ½ cup granulated sugar and ¼ cup of butter in a 9-inch cake pan (make sure it is stove top safe) over low heat, stirring frequently with wooden spoon, 10 minutes or until sugar and butter melt. Remove from heat. Spread the mixture to coat the bottom of the skillet evenly, sprinkle with brown sugar. Arrange peach edges in concentric circles over sugar mixture, overlapping as needed.
3. In electric stand mixer, beat vanilla, ¾ granulated sugar and ½ cup butter at medium speed until smooth. Add eggs, 1 at a time, beating until blended after each addition. Add sour cream, beating until blended. Gradually add sifted flour mixture, beating at low speed just until blended and stopping to scrape bowl as needed. Spoon batter over peaches in skillet, and spread to cover.
4. Bake at 350 degrees for 40 to 45 minutes or until golden brown and a wooden pick inserted in the center comes out clean. Cool in skillet on wire rack 10 minutes. Run a knife around edge to loosen.
5. Carefully pour out any excess liquid from skillet into a measure cup, and reserve. (It’s ok if you don’t have any excess liquid – it all depends on how juicy your fruit is.) Carefully invert cake onto a serving plate, and drizzled with any reserved liquid. Cut cake into wedges using a serrated knife and serve immediately.

Adapted from Virginia Willis, Southern Living
June 2012
Peaches & Cream Bread Pudding

Ingredients:
3 lbs. peaches
4 cups French bread
14 oz. sweet condensed milk
3 eggs
½ stick butter
½ cup peach nectar
1 ¾ cups hot water
1 tsp. vanilla
1 tsp. cinnamon
½ cup crushed pecans
½ cup pecan halves

Sauce Ingredients:
½ cup peach nectar
1 T. honey
1 T. cinnamon
1 T. vanilla
Heavy cream

Clean, peel, and pit peaches. Cut into quarters. Dice up French bread into bite-sized pieces. Mix condensed milk and eggs, then add melted butter. Pour milk mixture over bread and let sit for 25 minutes. Meanwhile, mix peaches, vanilla, cinnamon, hot water, nectar, and crushed pecans. Preheat oven to 325 degrees. After 25 minutes mix bread with peach mix. Bake for 1 hour and 15 minutes in a 13x9” pan. Use toothpick test.

Cream Sauce:
Meanwhile add ½ cup peach nectar, honey, cinnamon, vanilla and heavy cream in a saucepan and cook on low heat until desired consistency. Top with pecan halves.
Peach Cream Cheese Braided Danish

Ingredients for Cream Cheese Filling:
6 oz. cream cheese, at room temperature
¼ cup sugar
1 large egg yolk, room temperature
½ tsp. pure vanilla extract
1/8 tsp. salt
½ tsp. lemon juice

For the peach filling:
6 juicy Chilton County Peaches (sliced)

Ingredients for the pastry:
1 sheet store-bought frozen puff pastry, thawed according to package instructions
Egg Wash: 1 large egg mixed with 1 Tbsp. water

Toppings:
Coarse sugar (optional)
Glaze: 1/3 cup powdered sugar mixed with ½ Tbsp. milk

Instructions:
Preheat your oven to 400 degrees F

Making your fillings:
Place cream cheese and sugar in a bowl and beat on low speed until smooth. Add egg yolk, vanilla, salt and lemon juice and continue mixing just until well blended. Set aside. Slice the peaches into ¼” thick slices.
Prepping the Pastry and Assembly:
Dust a sheet of parchment paper with flour. Place your thawed puff pastry dough over it and roll it out slightly to flatten the top.
Spread your prepared cream cheese in the middle of your puff pastry lengthwise, staying inside the middle third of the pastry and leaving a 1” border at the top and bottom of the pastry.
Spread peach slices evenly over the cream cheese.
Cut off the top corners and cut out notches in the bottom of your pastry. Cut an equal number of 1-inch wide strips diagonally down the sides of the pastry, leaving at least ½-inch before you reach the filling.
Braid the pastry strips by folding them in, alternating between sides.
Make an egg wash by briskly beating 1 egg and 1 Tbsp. of water with a fork.
Brush the braided pastry with egg wash. Bake at 400 degrees F for 25-28 minutes or until top is golden brown.
Once the braided Danish is cooled to room temperature, mix 1/3 powdered sugar with 1/2 Tbsp. milk and drizzle over the pastry.
Martha Thornburgh

Chilton County Peach Pie

15-OUNCE PACKAGE REFRIGERATED PIE CRUST
1 TEASPOON FLOUR

Filling:
½ cup sugar
2 tablespoons pumpkin pie spice
2 tablespoons corn syrup
2 teaspoons vanilla
4 ripe Chilton County peaches, sliced

Topping:
1 tablespoon lemon juice
2 eggs, beaten slightly
3-ounce package cream cheese, softened
½ cup sour cream
2 tablespoons margarine or butter

Directions:

Put sugar over peaches and let stand until 3 tablespoons juice is extracted. Set aside.

Mix all other ingredients and set aside.

In small saucepan, combine 2 tablespoons of the reserved peach liquid, ½ cup sugar, lemon juice and eggs; mix well. Cook over medium heat until mixture thickens, stirring constantly. Remove from heat. In small bowl, beat cream cheese and sour cream until smooth. Gradually beat in hot egg mixture until well blended. Heat oven to 425 degrees.
Place one pie crust into pie plate. Spoon peach filling into pie crust lined pan; dot with margarine. Spoon cream cheese topping over filling. Top with second crust. Brush with remaining peach juice. Bake at 425 degrees for 10 minutes. Reduce oven to 350 degrees and bake another 35 minutes until crust is golden brown.