

Lazy Day Peach Cobbler

1 stick margarine
1 cup plain flour
1 cup sugar
1 cup milk
1 teaspoon baking powder
2-3 cups peaches with juice

Melt margarine in a deep baking dish. In a separate bowl, combine flour, baking powder and sugar. Add milk and mix. Pour batter over butter in baking dish. Spoon peaches over batter; DO NOT stir. Bake at 300° for about one hour.

Fresh Peach Sauce

½ cup sugar
2 tablespoons cornstarch
½ cup water
2 cups fresh peaches,
peeled and chopped coarsely

Bring cornstarch, sugar and water to a boil. Put in one cup of fresh peaches. Bring to a boil again, then remove immediately from the heat and add the remaining cup of fruit. DO NOT cook further. (The last addition of fruit should remain uncooked).

Spoon over cake or ice milk.

Yields: 2 ½ cups

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QUICK AND EASY

PEACHY

TREATS



**ALABAMA
COOPERATIVE
EXTENSION SYSTEM**

CHILTON COUNTY

Fresh Peach Ice Cream

6 to 8 medium peaches,
peeled and mashed
2 cups sugar
2 (13 ounce) cans
evaporated milk
1 (12 ounce) can apricot nectar

Combine all ingredients in large bowl and blend well. Pour into freezer container and freeze according to manufacturing instructions. Ripen at least one hour before serving.

Yields: 1 gallon

Peach Fritters

½ cup plain flour
2/3 cup milk
½ teaspoon salt
2 teaspoons powdered sugar
2 teaspoons baking powder
Fresh firm peaches— sliced
1 egg beaten

Combine dry ingredients. Mix egg with milk; stir in dry ingredients. Batter should be thick enough to coat fruit. Sprinkle sugar over peaches. Dip peaches into batter. Fry in deep fat (370 degrees) until peaches are tender.

Luscious Peach Trifle

1 purchased angel food cake (13 oz.)
2 small packages instant French
vanilla pudding (3.4 oz)
4 cups milk (for pudding)
1 cup whipped topping
6 cups sliced peaches
Fruit freeze powder to prevent
browning of peaches (follow
manufacturer's instructions for
amount)
Trifle dish or pretty glass dish
(approx. 2 ½ qt)
Mint leaves or toasted almonds for
garnish

Prepare pudding mix as instructed on package. Slice cake into one inch cubes. Wash, peel and slice peaches and coat with fruit freeze powder to prevent browning. Place half of the cake cubes into trifle dish. Cover with half of the sliced peaches and top with half of the pudding. Repeat the layers and top with whipped topping. Garnish as desired.

Tenderloin With Peach Glaze

3 cups fresh peaches, mashed
2 cups water, divided
½ cup granulated sugar
¼ teaspoon dry mustard
1 tablespoon soy sauce
½ teaspoon salt
2 pork tenderloins, about 1 pound
each
Salt and pepper to taste

Preheat oven to 325°. Place mashed peaches, 1 cup of the water and sugar in a saucepan. Bring to a boil, then reduce heat and simmer for 45 minutes. Mix mustard, soy sauce and salt into the glaze. Cook an additional 5 minutes. Salt and pepper the tenderloins, then place in a greased baking pan with the remaining 1 cup of water. Bake 30 minutes per pound (total weight of both tenderloins) in the preheated oven. During last 30 minutes of baking time, pour glaze over the roast. Baste meat with the glaze several times during the last 15 minutes of cooking time.