

2007 OLD 96 DISTRICT PEACH-OFF RECIPES

DESSERTS

Entry #100

Perfect Peach Pizza

Crust:

2 cups unbleached flour
2 teaspoons baking powder
1 teaspoon cinnamon
1/3 cup softened butter
2 tablespoons yeast
3/4 cup warm water
2 tablespoons maple syrup (pancake syrup will work)

Combine flour, baking powder and cinnamon. Cut in butter. Set aside. Dissolve the yeast in warm water with the maple syrup. Let sit for about 5 minutes, then stir in the flour mixture, blending well.

Put onto a floured surface and knead for about 5 minutes, adding flour as necessary to get a nice consistency to roll. Let dough rest for about 10 minutes.

Roll out the dough to fit a 10-inch oiled pizza pan. Put into pan. Form a rim by turning up the edges slightly.

Filling:

2 pounds (approximate) fresh peaches, pitted and sliced
1/3 cup lemon juice
1/4 cup unbleached flour
1/4 teaspoon nutmeg
1/4 cup butter
1/4 cup maple syrup (pancake syrup will work)
1/2 cup finely crushed oatmeal cookies (any favorite cookie will work)
1/2 cup walnuts or pecans
1/2 cup unsweetened coconut

Slice peaches and pour the lemon juice over them and set aside. Mix flour, nutmeg, butter, maple syrup and cookie crumbs. Sprinkle half of the above flour mixture onto the bottom of the pizza dough and arrange peach slices on the dough, in layers if you desire. Sprinkle nuts and coconut on top of peaches, then add remaining flour mixture. Bake at 350 degrees for about 25 minutes or until the crust is crunchy. Serves 6.

Lynne Fox, Abbeville SC

Entry #105

Peach Pizza

1 cup plain flour
1/4 cup powdered sugar
1 stick margarine (melted)
1/2 cup chopped pecans

Mix together and spread in a pizza pan that has been coated with non-stick cooking spray. Bake at 350 degrees for 15 minutes or until light brown.

Mix:

1 8-ounce cream cheese
2-1/2 cups powdered sugar
1 8-ounce whipped topping

Spread on cooled crust.

Cook to make peach glaze:

1 cup granulated sugar
3 tablespoons cornstarch
1 cup water
1 3-ounce box peach gelatin

Cook first 3 ingredients until thickened. Add peach gelatin. Stir until blended. Put 4 cups fresh sliced South Carolina peaches on the white mixture. Pour the peach glaze over the peaches. Serve with extra whipped topping, if desired. Garnish as desired.

*On a busy day, you may substitute refrigerated sugar cookie dough for the crust and sprinkle with nuts. You may also use a prepared peach glaze from the produce section. However, you must use fresh South Carolina peaches.

Jane Walker, Bradley, SC

Entry #110

Peaches and Cream Pie

1 unbaked 8-inch pie shell
5-6 fresh South Carolina peaches, peeled and sliced
1 cup sugar
5 tablespoons flour
1 cup whipping cream
1 teaspoon vanilla
1/4 cup slivered almonds

Arrange peach slices in pie shell. Mix sugar, flour, whipping cream and vanilla together. Pour over peaches. Sprinkle almonds over mixture. Bake 1-1/2 hours at 350 degrees.

Jennifer W. Holland, Donalds, SC

Entry #115 – Second Place Desserts

Mascarpone Peach and Roasted Pecan Pie

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
1/2 cup roasted pecans
4-5 peeled and sliced peaches
1 8-ounce cream cheese
4 ounces mascarpone cheese
1/2 cup white sugar
2 tablespoons peach schnapps
1 tablespoon white sugar
1 teaspoon ground cinnamon

Preheat oven to 350 degrees. Grease sides and bottom of a 10-inch springform pan. In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Pour mixture into springform pan. Bake for 10 minutes. Roast pecans in pan on stove top with 1 tablespoon butter. Sprinkle pie with pecans. Top with peaches. In another mixing bowl, beat cream cheese and mascarpone until fluffy. Add 1/2 cup sugar and peach schnapps. Spoon mixture over peaches. Mix together sugar and cinnamon and lightly dust top. Bake in preheated oven for 30-35 minutes. Chill before serving.

Ray Craft, Laurens, SC

Entry #120 – Third Place Desserts

Cream Cheese and Peach Pie

1 14-ounce sweetened condensed milk
6 ounces cream cheese
1/4 cup lemon juice
8 ounces Cool Whip
1 ready-baked shortbread pie crust

Combine lemon juice and milk. Add softened cream cheese. Blend until smooth. Add Cool Whip and mix until well-blended. Pour into pie crust. Chill

3/4 cup sugar
3 tablespoons cornstarch
1 cup boiling water
1 3-ounce package peach Jello
2 cups sliced peaches
Cool Whip

Combine sugar, cornstarch and boiling water in a sauce pan. Cook over medium heat, stirring occasionally until thickened. Remove from heat. Add peach jello, mix well. Cool until lukewarm. Add peaches to jello mixture and pour over the cream cheese pie. Top with Cool Whip. Chill. This recipe will make two 9-inch pies.

Marjean Loftis, Donalds, SC

Entry #125 – First Place Desserts

Butter Pecan Peach Dessert

4 cups sliced fresh peaches
1/4 cup water
1 cup sugar
1 box butter pecan dry cake mix
1-1/2 sticks unsalted butter, melted
1/2 to 1 cup chopped pecans
1/4 cup sugar

Layer ingredients in order as listed in a 9x13 greased dish.
Bake 45 minutes at 350 degrees.

Betty Fleming, Abbeville, SC

Entry #130

Peach Melba Trifle

1 pint heavy whipping cream
2 large Sara Lee frozen pound cakes, thawed
2 bags frozen raspberries, thawed
4 packets Bird's English Dessert Mix (or vanilla pudding if Bird's is not available in your area)
2 cups Christian Brothers brandy
2 dozen ripe, peeled peaches, cut in slices, sprinkled with sugar and Fruit Fresh
Standard trifle bowl or deep-dish clear bowl with straight sides

Prepare custard or pudding according to directions.

Puree thawed raspberries with 1/4 cup water and 3 tablespoons sugar. Place in strainer to remove seeds.

Cut pound cake into 1/2 slices.

Place small amount of custard into bottom of bowl, enough to cover bottom.

Place slices of cake atop custard, to completely cover custard, cutting small pieces of cake to fit.

Using a measuring tablespoon, liberally cover cake with brandy.

Cover the entire layer with the peach slices.

Continue layering with custard, cake, brandy and peaches, layering each section of cake with brandy.

When about in the middle of the bowl, spoon the raspberry sauce over the surface of all, pushing against the sides of bowl to let some of the sauce run down around so it will look pretty.

Continue layering until top is within 1/2 to 1 inch of top of serving dish. Use the extra raspberry sauce to cover the top in a thin layer.

Top with whipped cream.

NOTE: Best if made the day before, to let the flavors meld, but don't add the whipping cream until ready to serve.

Denise Neal, Greenwood, SC

Entry #135

Peach Rum Cake

1 box (small) Royal peach gelatin
1 box yellow cake mix
4 eggs
1 cup oil
1 cup rum
1 cup fresh peaches (diced)

Grease and flour bundt pan. Mix ingredients well and pour into bundt pan. Bake at 325 degrees for 40-45 minutes. Let stand 5 minutes.

Mix 1 cup powdered sugar, 1/2 cup pureed peaches and 1/2 cup rum. Pour over cake while still hot.

Gail Crawford, Abbeville, SC

Entry #140

Crumb-Topped Peach Pie With Pecan Pastry

Pastry Ingredients:

1-1/4 cups flour
1/4 teaspoon salt
1/3 cup shortening
1/4 cup finely chopped pecans
3-4 tablespoons cold water

Filling Ingredients:

1/2 cup sugar
3 tablespoons flour
6 cups sliced peaches peeled

Crumb Topping Ingredients:

1/2 cup flour
1/2 cup brown sugar
2 tablespoons butter or margarine

For Pastry:

In mixing bowl stir together flour and salt. Cut in shortening until pieces are the size of small peas. Stir in pecans. Sprinkle 1 tablespoon water *over part of mixture* (setting this part aside), and then repeat until all is moistened.

Form dough into ball. On lightly floured surface, flatten dough with hands. Roll dough from center to edges, forming a 12" circle.

Wrap pastry around rolling pin and unroll into a 9" pie pan being careful not to stretch pastry.

Flute or scallop edges. DO NOT prick pastry.

For Filling:

Combine 1/2 cup sugar with 3 tablespoons flour, then add to sliced peaches in large bowl.

Put peaches into pastry.

For Crumb Topping:

Stir together all ingredients until crumbly and pour evenly over peaches.

Bake at 425 degrees for 35-45 minutes.

Mary Crotts, Due West, SC

Entry #145

Peach Delight

First Layer:

1 cup self-rising flour

1 stick margarine (room temperature)

1 cup chopped nuts

Mix together. Spread in a 9x13 inch baking dish. Bake at 375 degrees for 15-20 minutes until lightly browned. Cool completely.

Second Layer:

1 8-ounce package cream cheese (softened)

3 cups confectioner's sugar

1 8-ounce carton whipped topping

Mix well and spread on crust. Refrigerate.

Third Layer:

4 cups fresh peaches, diced

Place evenly over second layer.

Fourth Layer (Glaze):

1 cup sugar

4 tablespoons flour

1 small box peach jello

1 cup water

Mix sugar, flour and jello well. Stir in water. Cook over medium heat until thick and clear. Cool completely. Pour over peaches. Refrigerate. Flavor is better if allowed to set overnight.

Madeline Ellis, Abbeville, SC

JELLIES/JAMS

Entry #200 – First Place Jellies & Jams

Peach Marmalade

3 pounds peaches
2 small oranges
4 tablespoons lemon juice
3-1/2 cups sugar

Peel and remove pits from peaches. Dice peaches into bite-size pieces. Grate rind from oranges, discard all white membrane and slice thin. Combine peaches, orange rind and pulp and lemon juice. Bring to a boil and cook rapidly for about 30 minutes or until the syrup is thick, stirring constantly. Pour into hot sterilized jars and seal.

Mary Eddie Lindley, McCormick, SC

Entry #205 – Second Place Jellies & Jams

Peach Preserves

12 cups firm peaches
6 cups vinegar
1 tablespoon cinnamon

Let stand overnight.

Cook stirring constantly. Add juice of 1 lemon and cook until peaches are tender. Take up peaches and continue to cook juice until slightly thickened. Return peaches to juice and heat thoroughly. Put in heated pint jars.

Helen Carpenter, Trenton, SC

Entry #210 – Third Place Jellies & Jams

Peach Jam

2 cups mashed peaches
4 cups sugar

Stir together until sugar dissolves.

1 box Sure-Gel
3/4 cup water

Bring Sure-Gel and water to boil and boil 1 minute. Pour over peaches. Stir 3 minutes. Put in containers. Let set out for 24 hours.

Cindy Collins, Laurens, SC

SIDE DISHES

Entry #300 – Second Place Side Dishes

Peach and Vidalia Onion Salsa

3 large peaches, peeled and chopped
1 large Vidalia onion, peeled and chopped
2 jalapeno peppers, minced
Grated zest and juice of 1 lime
1/2 cup sugar
1/4 cup wine vinegar
Salt and pepper to taste
1/4 cup minced fresh cilantro

Combine all ingredients and let stand at least 15 minutes or up to one day ahead. Serve as an appetizer with tortilla chips.

Mary Eddie Lindley, McCormick, SC

Entry #305

Peach Casserole

3-1/2 cups fresh peaches
1/2 cup sugar
5 tablespoons flour
2 cups grated cheese
1 stick melted margarine
1 (1/4 pound) package Ritz crackers, crushed

Put peaches in bottom of casserole dish coated with non-stick cooking spray. Mix sugar and flour; put on top of peaches. Add grated cheese. Mix crushed crackers and melted margarine together and add to top. Bake at 350 degrees until bubbly.

Jane Walker, Bradley, SC

Entry #310

Peach Balls

1 8-ounce cream cheese
1/4 teaspoon vanilla
1 stick margarine
3/4 cup powdered sugar
2 tablespoons light brown sugar
1 cup fresh chopped South Carolina peaches

Mix and make into balls. Roll in chopped pecans. Serve with graham cracker sticks.

Jennifer W. Holland, Donalds, SC

Entry #315

Spiced Peach Salad – Third Place Side Dishes

1 envelope plain gelatin
1/4 cup cold water
1 cup juice from spiced peaches
6 ice cubes
2 cups spiced peaches, cut small

Soften gelatin in cold water, dissolve in peach juice (heated to boiling point). Add ice cubes. When mixture congeals slightly, add peaches.

Topping
2 ounces cream cheese
1/2 cup mayonnaise

Soften cream cheese. Mix with mayonnaise until smooth. Spread over salad.

Marjean Loftis, Donalds, SC

Entry #320 – First Place Side Dishes

Spiced Peaches

3 cups vinegar
2 cups water
8-9 cups sugar
1 teaspoon whole cloves
40 peeled peaches (firm)

Let mixture come to a boil and drop in peaches. Cook until done (test with a fork). Put in hot quart jars and seal.

Helen Carpenter, Trenton, SC

Entry #325

Five Fruit Salad With Peanut Butter Dressing

1/4 cup creamy peanut butter
1 cup sliced peaches. Coat with lemon juice to keep from darkening.
1/2 cup red seedless grapes, halved
6-ounce can frozen pineapple juice concentrate, thawed
4 cups lettuce, torn
1/2 cup strawberries, halved or you can use kiwi fruit (peel, halve and slice)
1/4 cup medium-sized cantaloupe. Peel and cut into thin wedges.
1 cup pineapple chunks

For Dressing:

Blend peanut butter and pineapple until smooth using food processor or blender.
Continue blending at high speed while slowly adding oil until thoroughly blended (will need to leave lid slightly ajar).
Put dressing in container and cover. Put in fridge until it's time to serve.
NOTE: Make sure to stir before serving.

Serving:

Can be served on a large platter or will sufficiently make 8 servings using salad plates. In either case, line platter or plates with lettuce and then evenly distribute fruit on top. Add dressing.

Mary Crotts, Due West, SC

COBBLERS

Entry #400

Loafa Peach Pie – First Place Cobblers

1 cup sugar
2 tablespoons rising flour
3/4 stick unsalted butter, melted
1 egg
1 teaspoon vanilla
2-1/2 cups sliced fresh peaches sweetened with cup sugar
4 slices of white or wheat bread (not fresh bread)

Heat peaches with 1/2 cup sugar until sugar dissolves. Pour peaches in 8x8 dish and cover with slices of bread.

Mix flour, and sugar together and add melted butter, egg and vanilla.

Pour over bread to cover each slice to the edges of the dish.

Bake 30 minutes at 350 degrees.

Betty Fleming, Abbeville, SC

Entry #405 – Third Place Cobblers

Cindy's Bubbly Peach Cobbler

2 large peaches, peeled and sliced
1-1/2 cup sugar, divided
1/2 cup butter melted
1 cup self-rising flour
1 dash of nutmeg
3/4 cup milk

Mix peach slices with 3/4 cup of sugar and set aside. Pour butter in 8" square baking dish. Mix flour, nutmeg and remaining sugar. Stir in milk until all ingredients are mixed in well. Pour over butter mixture. Top with peaches. Bake at 375' for 45 minutes.

Cindy Collins, Laurens, SC

Entry #410

Andrew's Fresh Peach Cobbler – Second Place Cobbler

4 large peaches, peeled and sliced
1-1/2 cup sugar, divided
1/4 teaspoon ground cinnamon
1/2 cup butter, melted
1 cup self-rising flour
1 teaspoon vanilla extract
3/4 cup milk

In large bowl, combine peaches, 3/4 cup of sugar and 1/4 teaspoon of cinnamon-toss all this together

Set aside. Melt butter and pour into an 8" sauce baking dish or pan. In another large bowl whisk together flour, 1/4 teaspoon of cinnamon, 3/4 cup of sugar till all is mixed. Stir in milk and vanilla. Don't over-mix. Pour batter over butter evenly. Top batter evenly with peaches and drizzle leftover sugar mixture over peaches.

Bake at 375' for 45-50 minutes until top is done.

Andrew Flanagan, Laurens, SC

PROFESSIONAL

Entry #500

Baked Peach Pudding

7 fresh peeled peach halves
1/3 cup all-purpose flour
1/4 cup granulated sugar
6-ounces container low fat or fat free peach yogurt
1/2 cup water
2 eggs
1 teaspoon vanilla
1 tablespoon brown sugar

Preheat oven to 375 degrees. In a blender or food processor place flour and sugar. Cover and blend or process until combined. (This prevents flour from clumping.) Add yogurt, water, eggs and vanilla. Cover and blend or process until smooth.

Grease a 10-1/2" x 1-1/2" deep quiche dish. Arrange peach halves, cut side down in bottom of dish. Pour batter over fruit. Bake for 25-30 minutes or until center is just set when gently shaken. Remove from oven, sprinkle brown sugar. Cool on wire rack for 30 minutes; serve warm.

Karen Berni, Bernibrooks Bed & Breakfast, Abbeville, SC

Entry #505 – Third Place Professional

Peach Gazpacho

3 cups diced fresh peaches
1-1/2 cups orange juice
2 tablespoons extra virgin olive oil
1 cucumber, seeded, peeled and diced
1 small yellow bell pepper, seeded and diced
1 small onion, diced
2 medium garlic cloves, minced
1 small jalapeno pepper, seeded and minced
3 tablespoons fresh lime juice
2 tablespoons chopped fresh cilantro or parsley
Salt and pepper to taste

Process 1-1/2 cups of the peaches, with the oil and orange juice in a food processor until pureed. Transfer puree to a bowl with the remaining ingredients and stir. Add salt and pepper to taste. Refrigerate covered until well-chilled. Garnish with thin sliced fresh peaches and parsley. Serves 6.

Bryan Reed, Belmont Inn, Abbeville, SC

Entry #510 – Second Place Professional

Won Ton Crusted Peach Shrimp

Vegetable oil (for frying)
12 medium-sized (41-50) shrimp, tail on, peeled and de-veined
12 won ton wrappers
1 cup diced peaches (small dice)
1 cup sugar
1-1/2 cups water

Heat oil in deep frying pan. Bring 1 cup water to boil in a small saucepan. Add sugar and peaches and cook until it thickens (you may have to add some cornstarch).

Moisten the edges of a won ton wrapper and place a shrimp in the middle of it. Top it with a small spoonful of the peaches. Fold the wrapper around the shrimp with the tail out of the wrapper. Fry the wrapped shrimp in the oil until golden. Serve hot. Makes 12 servings. You can use the leftover thickened peaches for a dipping sauce.

Frank Paul, Belmont Inn, Abbeville, SC

Entry #515

Fresh Caramel-Peach Tart

Cream Cheese Pastry:

1 cup all-purpose flour
1/3 cup butter
1/4 teaspoon salt
2 packages (3 ounces each) cream cheese
Mix flour and salt in medium bowl. Cut in butter and cream cheese until consistency of fine crumbs.
Press together with hands to form ball; if necessary, chill until firm enough to roll.
Roll on a well-floured surface into a circle 13 inches in diameter.
Place on a large baking sheet; roll edges to form a rim (rim may be fluted if desired)

Peach Filling:

3 tablespoons all-purpose flour
3 tablespoons sugar
8 medium peaches, sliced
Mix together flour and sugar. Sprinkle evenly over pastry.
Arrange sliced peaches in pastry shell.
Bake in pre-heated oven at 400 degrees for 25 minutes or until pastry is browned and peaches are tender. Remove from oven.

Caramel Glaze:

Caramelize 1 cup sugar by melting in a heavy skillet and cook over medium heat, stirring constantly until syrup becomes a golden brown. Remove from heat immediately.
With a pastry brush, coat surface of peaches to glaze.
Serve tart warm or at room temperature.

Frank Paul, Belmont Inn, Abbeville, SC

Entry #520 – First Place Professional

Peach Fritters

4 cups all purpose flour
4 teaspoons baking powder
6 tablespoons granulated sugar
2 teaspoons cinnamon
1/3 teaspoon ground nutmeg
2 teaspoons salt
2 eggs
1-1/2 teaspoon vanilla extract
1/3 cup peach schnapps
1/2 cup milk
2 cups pureed peaches
1 package peach jello

1/2 cup peach jam
1/2 cup orange juice

Mix dry flour, baking powder, sugar, cinnamon, nutmeg and salt together. Mix eggs, vanilla, peach schnapps, and milk together. Fold into dry ingredients and add peaches. Spoon about 1 _ teaspoon of dough in deep fat fryer.

Fry all fritters and set aside. Take peach jam and orange juice and reduce down to make a glaze. Brush on glaze and sprinkle powdered sugar on fritter. Serve.

Alan Peterson, Belmont Inn, Abbeville, SC