

## Fresh Peach Pie

- 1 c. sugar
- 3 T. cornstarch
- 1/8 t. salt
- 1 c. fresh peach puree
- 1/2 c. water
- 2 c. sliced fresh peaches
- 1 8" baked pie shell (see Easy Pie Crust recipe)

Combine sugar and cornstarch in saucepan. Stir in water and peach puree. Cook, stirring constantly, until thickened. Cool. Arrange sliced peaches in pie shell. Pour cooked mixture over top. Chill. Serve with whipped cream or Cool Whip.

## Easy Pie Crust:

Mix 2 c. flour and 1 c. margarine (2 sticks) with fingers or food processor until crumbly. Add 2 T. water, but DON'T MIX!!! Simply press the dough together to make a ball (you may need another T. of water). Once you add the water, the more you mix, the tougher the crust will be!!! Roll 1/2 the dough into a 9" circle on a well-floured board. Roll up (like rolling up a napkin) on the rolling pin and unroll into a pie pan, trim edges w/ knife. Use other 1/2 of dough to roll out for top crust or another pie shell

## Blueberry/Peach Pie

- 1 batch Easy Pie Crust dough
- 2 c. sliced unpeeled peaches
- 1 c. blueberries
- 1 c. sugar
- 2 T. minute tapioca
- 2 T. lemon juice

Mix fruit, sugar, tapioca, and lemon juice in a bowl. Roll out 1/2 the pie dough and line an 9" pie plate. Pour in peach mixture and top with the other 1/2 of the dough. Seal edges and bake 45-50 minutes @ 400 degrees.

## Easy Kansas Cobbler

- 4 c. unpeeled sliced peaches
- 1 c. sugar
- 1/2 t. almond extract
- 1/2 c. margarine, melted
- 3/4 c. flour
- 1/2 c. sugar
- 2 t. baking powder
- pinch of salt
- 3/4 c. milk

In a bowl, gently toss peaches, 1 c. sugar, and extract. Set aside. Pour melted margarine into a 2 qt. baking dish or 8" square pan. In a separate bowl, combine flour, baking powder, salt & 1/2 c. sugar. Stir in milk and mix well. Pour evenly over margarine. Do not stir. Top with peach mixture. Bake 350 for 50-55 minutes. Serve warm with ice cream. Serves 8.

## Peach Salsa

- 2 c. peaches, peeled & chopped
- 1 c. red onion, chopped
- 4 T. fresh cilantro, chopped
- 2 T. fresh lime juice
- 2 T. jalapeno pepper, chopped
- 2 T. sugar

Mix and serve immediately or refrigerate until ready to use.

## Blend: Peach Smoothie

- 1 peach
- 1 c. vanilla or plain yogurt
- 2 c. ice

## Peach Enchiladas

(thanks to Karen Ericson!)

- 2 -8 oz tubes of crescent rolls
  - 2 sticks of butter
  - 1 1/2 cups sugar
  - 1 tsp cinnamon
  - 4 firm ripe peaches, quartered
  - 1 -12 oz can Mountain Dew
- Instructions- Melt butter and add sugar and cinnamon, Unroll crescent dough and place one quarter peach on each roll. Roll dough around peach from large side to small tab. Place in a 9 X 13 pan. Pour butter mixture over rolls and then pour Mountain Dew on top of butter. Bake at 350 oven for 45 minutes. Makes 16 servings.

## Peach Raspberry FreezerJam

- 2-1/2 cups fruit (buy 3 cups red raspberries and 1 lb. peaches)
- 4-1/2 cups Sugar
- 1 pouch CERTO Fruit Pectin
- 3 Tbsp. Fresh lemon juice

**CRUSH** raspberries thoroughly, one layer at a time. Measure exactly 1-1/2 cups prepared raspberries into large bowl. Peel and pit peaches. Finely chop or grind peaches. Measure exactly 1 cup prepared peaches into bowl with raspberries. Stir in sugar. Let stand 10 min., stirring occasionally.

**MIX** pectin and lemon juice in small bowl. Add to fruit mixture; stir 3 min. or until sugar is dissolved and no longer grainy.

**FILL** all containers immediately to within 1/2 inch of tops. Wipe off top edges of containers; immediately cover with lids. Let stand at room temperature 24 hours. Jam is now ready to use. Store in refrigerator up to 3 weeks or freeze extra containers up to 1 year. Thaw in refrigerator.