

# Recipes Compliments of *Colorful Sunburst Fruit*

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## **Fresh Peach Cobbler**

Slice peaches into a 10x6 baking dish to 2/3 full. Toss with a mixture of 1/2 c sugar, 1/4 c. flour, and 1/2 teaspoon nutmeg.

\*Mix together: 1 C. flour  
1/4 c. sugar  
1 1/2 teaspoon Baking Powder  
1 teaspoon salt

Cut in 1/4 C. butter until fine. Stir in 1/3 C. milk. Drop spoonfuls on top of sliced peaches. Top with cinnamon & sugar and nuts if desired. Bake @ 350 for 35 min. Top with ice cream.

## **To freeze Peach Cobbler**

Line baking dish completely with foil, overlapping all sides. Follow recipe above with peaches to \*. Place in freezer. When frozen, remove from dish and wrap frozen peaches in foil and put in plastic freezer bag. When ready to use – remove frozen block of peaches from foil and place back in same baking dish. Bake at 350 until juice begins to bubble. This may take an hour or longer. When juice begins to bubble & thicken, take from oven and put cobbler topping on top\* and finish baking. It's as good as fresh!

## **Peach Harvest Muffins**

1 1/4 C. Brown sugar  
2 1/2 C. flour  
1 tsp each Baking Powder, Soda, & Salt  
1/2 C. oil  
1 Egg  
1 C. Buttermilk  
1 tsp vanilla & almond

Mix dry ingredients together – liquids together. Gently stir in 1 1/2 C. chopped peaches (drain off liquid). Add nuts if desired. Put in muffin cups and top with heavy coating of cinnamon & sugar. Bake @350 15-20 minutes.

(These were served daily every harvest to work crews – one year 123 dozen were baked in my kitchen by my visiting mother!)

## **Hot Tip!**

**Remember to toss fresh peaches with an ascorbic acid to preserve color. Fruit Fresh or Everfresh.**

*The fruit of the spirit is love, joy, peace, patience, kindness, goodness, faithfulness, gentleness and self-control. Galatians 5:22-23*

## **Fresh Peach Pie**

1 Baked Pie Shell  
Fill cooled shell with sliced peaches  
>Mix 3/4 C. Sugar, 1 C. water, 2 T. Cornstarch in saucepan. Cook until thick. Add 1 3 oz. pkg. Peach jello. Stir well. Pour over sliced peaches. Combine: 1 3oz. cream cheese, 2/3 c. powdered sugar, 1 4oz. cool whip. Top pie – Chill & Serve

## **Easy Peach Cake**

1 Yellow Cake Mix  
1 pkg. Peach jello  
1 C. Oil  
4 eggs  
1 c. mashed peaches  
Mix all ingredients – fold in peaches – Bake in greased 9x13 pan at 325 – 40 min. Top with fresh sliced peaches and whipped cream.

## **Create A Torte!**

Bake a basic Flan according to Flan directions or use a favorite torte crust. Combine: 1 3oz. cream cheese with 1/2 C. sour cream and 1/4 c. powdered sugar. Spread over Flan/torte crust. Top with sliced peaches. Glaze with apricot, raspberry or blueberry jam/jelly. (Heat slightly to melt for glazing). Chill – Top with whipped cream & toasted almonds. (A few fresh blueberries added to the peaches are a great combination). YUM!

## **Peach Melba**

Scoop vanilla ice cream into peach half. Drizzle Melba Sauce over. Top with whipped cream.  
Melba Sauce: 1 10 oz. frozen (or fresh) raspberries. Mix liquid with 1 T. cornstarch. Cook until thick. Stir in 1/2 C. Currant jelly.  
Chill & Serve

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