

2011 Peach Cooking Contest Winners

<u>Adult First Place</u> Frances Chandler Spiced Peach-Carrot Bread	<u>Youth First Place</u> Hannah Boyd Fresh Peach Pie
<u>Adult Second Place</u> Pamela Maynor Pam's Peach Cobbler	<u>Youth Second Place</u> Colby Maynor Colby's Peach Crunch
<u>Adult Third Place</u> Gwen Lynn Peach Pound Cake w/ Peach Glaze	<u>Youth Third Place</u> Blaze Dezern Southern Peach Cobbler

2011 Peach Cooking Contest Recipes

Spiced Peach-Carrot Bread

Submitted by: Frances Chandler

1st Place Winner (Adult)

¾ cup chopped pecans
 2 ½ cups plain flour
 1 cup sugar
 1 teaspoon cinnamon
 ¾ teaspoon baking soda
 ½ teaspoon baking powder
 ½ teaspoon salt

¼ teaspoon nutmeg
 1 ½ cups peeled, chopped peaches
 ¾ cup grated carrots
 2/3 cup vegetable oil
 ½ cup milk
 2 large eggs, beaten

Preheat oven to 350°. Toast pecans and chop. Stir together dry ingredients, add peaches and the next 4 ingredients, add pecans. Pour into greased 9 x 5" loaf pan. Bake 1 hour and 5 minutes.

Peachy Fruit Salad

Submitted by: Amanda Tucker

1 can (20 oz) peach pie filling
 2 bananas, sliced
 2 cups green grapes

1 can (11 oz) mandarin oranges, drained
 1 can (20 oz) pineapple chunks, drained
 2 cups miniature marshmallows

Combine all ingredients and toss gently. Refrigerate until ready to serve. Makes 8 servings.

Peach Crunch Cake

Submitted by: Amanda Tucker

1 jar (24.5 oz) sliced peaches in light syrup
1 package yellow cake mix
1 stick butter (1/2 cup butter) cut into 16 pieces
1 cup brown sugar
½ cup chopped walnuts

Preheat oven to 350°. Layer ingredients in a 13 x 9 dish, in order, starting with the peaches. Bake for 40 minutes. Serve warm or cold, with or without ice cream.

Fresh Peach Pie

Submitted by: Hannah Boyd

1st Place Winner (Youth)

2 ¾ tablespoons cornstarch
¾ cup white sugar
¾ cup orange juice
¾ cup water
3/8 cup lemon juice
7 ½ fresh peaches, peeled, pitted and sliced

Stir together cornstarch and sugar in sauce pan. Stir in the orange juice, water and lemon juice. Warm over medium heat, stirring occasionally until thickened and clear. Remove from heat and chill. To assemble the pie, alternate layers of fresh peaches with chilled citrus sauce, beginning and ending with the sauce. Mix whipped cream with diced peaches, cover top of pie.