# 2011 Peach Cooking Contest Winners

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## 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
- ½ 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 cup brown sugar
1 package yellow cake mix ½ cup chopped walnuts
1 stick butter (1/2 cup butter) cut into 16 pieces

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 water
¾ cup white sugar 3/8 cup lemon juice
¾ cup orange 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.