2016 NC Peach Festival Cooking Contest

Adult Division

1st Place Winner—Tammy Ladd

Peach Pizza with Maple Glazed Pecans

Crust
Nonstick cooking spray
1 ¼ cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
8 tablespoons (1 stick) unsalted butter, softened
¾ cup light brown sugar
1 large egg
2 teaspoons vanilla extract

Spread
One 8-ounce package cream cheese, softened
½ cup confectioners’ sugar
2 teaspoons vanilla extract
¾ teaspoon lemon zest
Pinch salt

Glaze
2 tablespoons grape jelly

Fruit
Peaches, sliced thin

Sprinkle
In a sauce pan, melt 2 Tbsp butter, 2 Tbsp brown sugar, 2 Tbsp maple syrup. Bring to a boil, stirring constantly. Add 2 cups chopped pecans, once the pecans are covered with mixture, spread onto a baking dish and bake 8 minutes @ 350 degrees. Cool. This is the final step.

Directions
For the crust: Preheat the oven to 350 degrees. Spray a 10 to 12-inch tart pan or pizza pan with nonstick cooking spray.
In a medium bowl, whisk together the flour, baking powder and salt. In a large mixing bowl, cream together the butter and sugars until smooth. Add in the egg and vanilla and mix until blended. Slowly stir in the flour mixture into the creamed butter, and mix until blended. Remove the dough from the bowl and press it into the prepared pan. (You may need to dust
your hands with some flour to prevent the dough from sticking to them; it is a wet dough when it comes together.) Bake until the edges start to brown, 10 to 12 minutes. Remove from the oven and let cool.
For the spread: In a large mixing bowl, beat the cream cheese, confectioners’ sugar, vanilla, lemon zest and salt until smooth. Spread evenly on the cooled crust about ½” from the edge.
For the glaze: Add the jelly and 2 tablespoons water to a small skillet and cook over medium heat.
To assemble: Spread cream cheese topping over cooled crust. Arrange the sliced peaches in the desired pattern on top of the cream cheese mixture. Brush the fruit with the glaze. Sprinkle maple glazed pecans over the pizza. Slice and serve. Serves 8.

2nd Place Winner-Mary Ann Hogan

Peachy Cream Puffs

6 to 8 peaches peeled and chopped
⅓ cup light brown sugar
⅓ cup sugar
⅛ teaspoon vanilla
⅛ teaspoon salt
Dash of apple cider vinegar
1 cup chopped nuts
Stir all ingredients and set aside.
Prepare Puff pastry. Work with one sheet at a time. Cut into 9 squares and roll to ⅛”, place pastry in muffin pan making a “nest” (I use 3 silicone muffin pan, they are nonstick and easy clean up) for the peach mixture. Next use 8-ounce cream cheese softened—use 1 teaspoon of cream cheese in bottom of each pastry “nest” and then fill ⅓ to 2/3 with peach mixture dot with pat of butter.
Pop in 350-degree oven for 30 minutes. Top with tablespoon of cream cheese and butter glaze. Let cool for 5 minutes-remove from muffin pan and enjoy.
Can be microwaved for 20 seconds in any are left over. Makes 18 cream puffs

3rd Place Winner- Jeannie Kor

Peaches N Cream Cheesecake

Crust
1 ½ cup graham crack crumbs
⅓ cup chopped pecans
6 tablespoon melted butter
⅛ cup sugar
Mix and press into 13 X 9 cake pan. Refrigerate while mixing filling.

**Filling**
4 packages (8 oz) cream cheese  
1 package (3 oz) peach jello mix  
¾ cup sugar  
mix all the above till smooth and well blended. Add 2 peaches, peeled and chopped and 1 tub (8 oz) cool whip. Gently stir till well blended. Pour over graham and pecan crust. Refrigerate at least 4 hours. Warm knife helps to get clean cuts.

**Youth Division**

**1st Place Winner- Anna Parsons**

**Anna’s Upside Down Cake**

1 package Duncan Hines Yellow Deluxe cake mix  
½ cup butter  
1 cup brown sugar  
1 can (or more) peach halves drained  

Melt butter in round pan. Sprinkle brown sugar in pan and stir until it caramelizes. Place peaches in the caramel mixture. Mix cake as directed on box and pour over peaches. Bake at 350 degrees for 45 to 50 minutes until cake test done with toothpick. Let stand 5 minutes to set, then turn upside down on a large dish.

**2nd Place Winner-Olivia Thomas**

**Peach Puff Flower**

**Peach Filling**
4 large peaches peeled and chopped  
¾ cup sugar  
2 teaspoons butter  
Cook peaches in butter and sugar until tender.

**Pastry**
Cut puff pastry into 4 squares and make cuts in corners of each square.  
Sprinkle cinnamon and sugar over pastry squares.  
Place a spoonful of peach filling in the center of each square.  
Pull up and stick together 2 opposite corners diagonal of each square, then the remaining two.
Brush the top of each flower with egg white
Bake at 350 degrees for approximately 20 minutes (until golden).
Let cool and sprinkle with powdered sugar. This makes 8 peach puff flowers.

3rd Place Winner-Lilly Greene

Peaches and Cream Bars

Crust and Topping
3 cups all purpose flour
1 ½ cups sugar
¼ teaspoon salt
1 ½ cups (3 sticks) unsalted butter, chilled

Filling
4 large eggs
2 cups sugar
1 cup sour cream
¾ cup all purpose flour
pinch salt
2 pounds’ peaches, pitted and sliced thin*

Preheat oven to 350 degrees. Grease a 9 x 13 pan with cooking spray; set aside.
In the bowl of a mixer, combine flour, sugar, and salt. Mix with paddle attachment until combined. Cut the butter into small pieces and add in a few at a time. Mix until the butter is evenly combined and the mixture appears crumbly. (This can also be done by hand with a pastry cutter or with a fork.)
Take out 1 ½ cups of the mixture and set aside. Press the remaining mixture into the prepared pan. Bake in the preheated oven until golden brown, 12 to 15 minutes. Let cool for at least 10 minutes.
In a large bowl, whisk together the eggs and sugar. Add in the sour cream, flour and salt. Fold in the sliced peaches. Pour over the cooked crust. Take the remaining 1 ½ cups of the dry mixture and sprinkle over the top of the peaches. Bake until the top is lightly browned and the filling is set, 45 to 50 minutes. Cool at least 1 hour before cutting into bars. (I find that these slice much better after they have been refrigerated for a couple of hours.)
Store in the refrigerator.

*I leave the skins on the peaches because I like to keep it simple, but you could take the peels off if desired.