

2017 NC Peach Festival Cooking Contest Winners

Adult Division

1st Place Winner

Jeannie Kor

Rustic Peach Pie with Pecan Crumble

Crust

1-pre-made pie crust (found in dairy aisle)

Filling

5-medium peaches (peeled, pitted and sliced)

¼ cup light brown sugar

1 TBSP

2 TBSP Amaretto liquor

¼ tsp cinnamon

½ cup granular sugar

2 tsp fresh lemon juice

4 TBSP cornstarch

¼ tsp ground nutmeg

Crust

1 ½ cup chopped Pecans

1 tsp cinnamon

½ cup flour

½ cup cold butter

½ cup light brown sugar

1 tsp kosher salt

½ cup granulated sugar

Topping

2 TBSP heated Dulce de leche (located in Hispanic foods aisle & comes in a can)

Directions

Preheat oven to 375 degrees F. Lightly coat 10" cast iron skillet with butter flavor non-stick spray. Place pie crust in skillet, centered as much as possible. Crust will not reach top of skillet and that is fine.

Place peach slices in bowl w/1/2 cup granulated sugar & ½ light brown sugar. Stir to coat peaches, cover & let sit for 1 hour. Drain peaches, reserving juice. In large skillet over medium/ high heat mix: reserved juice, corn starch, spices, butter, liquor and lemon juice. Heat and stir constantly until thick and bubbly. Cook for 2 minutes, turn off heat & add peaches. Stir to coat peaches evenly, Pour into prepared pie shell.

In food processor blend all crust ingredients, adding butter by cutting into smaller pieces. Pulse or blend lightly until mixture has appearance of coarse sand. Sprinkle crumble over pie filling careful not to cover crust edge.

Bake in preheated oven for 30-35 minutes. Crust will be slightly brown & filling bubbly. Slightly heat Dulce de leche, carefully over very low heat. Using squirt bottle, lightly squeeze Dulce de leche in desired streaked patter over pie. Do not completely cover pie, use sparingly. Can also use butter knife, dipped into topping and sprinkle over crust.

Let pie cool at least ½ hour or more before serving as filling is boiling hot.

Adult Division

2nd Place Winner

Mary Ann Hogan

Citrus Kissed Peaches

5 cups chopped peaches
1 orange pulp & zest
1 lemon juice & zest
2 ½ cups sugar

Bring to a boil & boil for 15 minutes. Ladle into jars.

Uses: top waffles, pancakes, cheese cake, ice cream

Make peachy BBQ sauce by combining equal parts of the peach mixture with your favorite BBQ sauce. Bring to a boil till completely integrated.

On Peachy Pepper Jelly by combining equal parts peach mixture with pepper jelly. Bring to a boil & boil for 5 minutes. Great on cream cheese and crackers, roast beef, pork, chicken, cocktail weenies or plain meatballs.

Adult Division

3rd Place Winner

Doreen Weekes

Peach Cheesecake

1 ¼ cups graham cracker crumbs	2 tsp vanilla
¼ cup powdered sugar	1 ½ cups sour cream
1/3 cup melted butter	4 tsp sugar
2-8oz packages cream cheese	2 tsp vanilla
4 peaches slice thinly	Apricot jam
1 TBSP crust crumbs	

Crust

Combine crumbs, powdered sugar, melted butter. Spread in bottom of 9-inch pan, pressing some up the sides to form a ½" to ¾" ring. Bake at 350 degrees for 15 minutes.

1st layer of cheese cake

Stir cream cheese until soft and creamy. Add eggs, 2/3 cup sugar and vanilla. Beat until smooth. Pour into crust and bake at 350 degrees for 25 minutes or until knife inserted comes out clean.

2nd layer of cheese cake

Meanwhile, combine sour cream, 4 tsp sugar and vanilla. Spread 2nd layer on top of cheese cake. Return to oven and bake for 7 minutes at 450 degrees. Cool, then chill.

Peach Top Layer

Slice and arrange peaches on top. Warm apricot jam and spread over peaches. Sprinkle with crust crumbs.

Youth Division

1st Place Winner

Olivia Thomas

Butter Biscuit Peach Cobble

2-29 oz can peaches

$\frac{3}{4}$ cup white sugar

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup unsalted butter

1 TBSP cornstarch

1 tsp vanilla extract

1 tsp ground cinnamon

1 pinch salt

1-16 oz can refrigerated buttermilk biscuits

Preheat oven to 350 degrees.

Mix peaches, white sugar, brown sugar, butter, cornstarch, vanilla extract, cinnamon and salt in a large pot over medium heat, cook and stir until sugars are dissolved and butter is melted, about 5 minutes.

Sprinkle each biscuit with 1 pinch cinnamon, 1 pinch sugar and 1 pinch nutmeg. Flatten biscuits and cut into 12 to 15 small squares, stir biscuits into peach mixture. Reduce heat to medium-low simmer.

Pour peach-biscuit mixture into a 9x13" baking dish and allow to thicken for 2 to 3 minutes. Cover dish with aluminum foil.

Bake at 350 for 30 minutes. Let cool.

Youth Division

2nd Place Winner

Kara Greene

Kara's Peach Cake

1 box Pillsbury Premium White Cake Mix

$\frac{1}{2}$ cup oil

1 cup water

3 eggs

2 cups fresh peeled peaches, chopped

For the Frosting:

¾ cup of butter, at room temperature
1 ½ cups confectioner's sugar
¼ cup peach puree (fresh peaches pureed in a food processor)
3 drops lemon juice
1 drop of vanilla extract

Preheat oven to 350. Coat bottom of a bundt pan with no-stick cooking spray.

Beat cake mix, oil, water and eggs on medium speed. Gently fold chopped peaches into the batter and pour batter into the pan. Cook for 40 minutes and cool completely before frosting.

For the frosting, whip the butter until fluffy. Add the sugar and beat until combined. Add peach puree, lemon juice and vanilla. Beat until smooth.

Youth Division
3rd Place Winner
Anna Parsons

Peach Dumplings

1 ½ cans crescent rolls	1-2 teaspoons cinnamon
1 stick unsalted butter	1 teaspoon lemon
¾ cups brown sugar	1 cup orange soda
1 teaspoons vanilla	2-3 fresh peaches

Butter baking dish and preheat oven to 350 degrees.

Peel peaches and cut each into 4-6 slices (smaller peaches you can cut in 4 slices and larger in 6)

Roll each peach slice in a crescent roll and place in buttered dish.

Melt butter, stir in brown sugar, cinnamon, lemon juice and vanilla, when it's thickened remove from heat and pour over the dumplings.

Pour the soda in the middle and along the edges of pan. (not over the rolls)

Bake for 30-40 minutes, or until they become golden brown.

You can sprinkle more cinnamon-sugar on top of the baked dumplings if you like.

Serve warm.