

Home on the Range

Popular peaches picked for eating pleasure

If the number of peach recipes we have gotten in the past month is any indication of the popularity of that fruit, then peaches are a favorite of the entire Lancaster Farming area. Today we have 20 different peach recipes for you to try. Some of them are sure to end up being favorites of yours too.

On the recipe swap, we have two more requests. One of our readers would like to see taffy and peanut butter kiss candy recipes, so if you have a good one, please share it with her. Another lady requested recipes for corn pies. Those too should be sent to Lancaster Farming, Recipe Swap, Box 366, Lititz, Pa. 17543.

And don't forget to send recipes for Home on the Range, checking our theme calendar. The first week in October has been designated "garden cleanup," and we need recipes that utilize all those good vegetables that shouldn't go to waste. Send your recipes to Home on the Range, same address as above.

OPEN FACE PEACH PIE

14 fresh peach halves
 ¾ cup granulated sugar
 ¼ cup flour
 ¼ cup water or peach juice
 2 tablespoons butter
 pastry pie crust for 9-inch pie

Combine sugar, butter, and flour to make crumbs. Sprinkle half of this mixture in the bottom of an unbaked crust. Place peach halves with cut side down on pie shell. Cover with remaining crumb mixture. Add fruit juice or water with cinnamon if desired. Bake at 375°F. for 40 to 45 minutes. May be served with whipped cream.

For a variation, use strips of dough over the top instead of crumbs.

Mrs. Elvin Martin
 Lititz, Pa.

PEACH COFFEE CAKE

12 tablespoons granulated sugar
 4 tablespoons butter
 1 egg
 ½ cup milk
 1½ cups flour
 2 teaspoons baking powder
 ½ teaspoon salt
 3 or 4 ripe peaches

Crumbs:
 8 tablespoons granulated sugar
 12 tablespoons flour
 2 teaspoons cinnamon
 4 tablespoons soft butter

Cream sugar and shortening, add egg and milk. Mix in dry ingredients until smooth. Pour in greased and floured 9x9 inch pan. Peel and slice peaches and place on top of batter.

Mix crumb mixture and sprinkle over peaches. Bake at 375°F. for 25 minutes.

Mrs. Audrey Balthaser
 Millerstown, Pa.

PEACH UPSIDE DOWN CAKE

4 tablespoons butter
 ½ cup brown sugar
 6 peach halves
 ¼ cup shortening
 ¾ cup granulated sugar
 1 egg
 1 teaspoon lemon juice
 1½ cups flour
 rind of ½ lemon
 2 teaspoons baking powder
 ½ teaspoon salt
 ½ cup milk

Melt butter and pour into a 9-inch cake pan. Add brown



Peaches and bananas team together for this cool, refreshing, and easy-to-make dessert. Sent in by Mrs. Ruth Ruoss, you'll find the Peach-Banana Dessert recipe listed below along with several other peachy-keen foods to make.

sugar and arrange peaches cut side up in bottom of pan. Cream shortening and sugar and add well beaten egg, lemon juice and rind. Sift dry ingredients and add alternately with milk. Pour over peaches. Bake at 375°F. for 45 minutes and turn upside down immediately. Serve hot, plain or with whipped cream.

Mrs. Janet Heller
 Robesonia, Pa.

PEACH PIE

Crust:
 1 cup instant baking mix
 3 tablespoons boiling water
 ¼ cup soft butter

Filling:
 1 cup peeled or sliced peaches
 ¾ cup water
 1 cup granulated sugar
 ½ cup water
 3 tablespoons corn starch
 3 cups peaches (sliced and peeled)

Mix crust ingredients together in a 9-inch pie pan. Form around sides and bottom of pan. Bake at 450°F. oven for eight to 10 minutes. Then cool.

Boil 1 cup peaches with ¾ cup water until peaches begin to break and get soft. Mix together sugar, additional water, and corn starch. Put this mixture in the peaches and cool until thick and transparent. Slice and peel 3 more cups of peaches. Place in pie shell. Pour thickened peaches on top. Serve with whipped cream.

Mrs. Belinda Myers
 Dallastown, Pa.

PEACH SKILLET PIE

2 cups flour
 1 teaspoon salt
 4 teaspoons baking powder
 ½ cup shortening
 ½ to ½ cup milk
 8 fresh peaches

Sift flour, measure and add salt and baking powder. Sift again. Cut in shortening as for pastry. Add milk all at once, just enough to make a soft dough. Turn out on floured board and roll a round piece ¼ inch thick and several inches larger in diameter than the skillet used. Place dough in bottom of skillet, let edges hang over the outside. Then fill with sliced peaches and sprinkle with ¾ cup sugar to which has been added ½ teaspoon cinnamon. Dot with butter. Fold edges back toward center to partially cover. Leave center of pie uncovered. Bake at 400°F. for 25 to 30 minutes. Serve warm with rich milk. Makes 6 to 8 servings.

Mrs. Harold Hollinger
 Kempton, Pa.

PEACH BAVARIAN PIE

22 graham crackers
 ½ stick butter
 ¼ cup granulated sugar
Peach Filling:
 2 large peaches
 1 tablespoon lemon juice
 ¾ cup granulated sugar
 dash of salt

¼ cup cold water
 1 package unflavored gelatin
 ½ cup hot water
 ½ cup heavy cream

Roll crackers fine, add softened butter, sugar, and work until thoroughly mixed. Save ½ cup crumbs for topping. Line an 8-inch pie pan and bake about eight minutes at 375°F. Let cool.

Peel and slice peaches, add lemon juice, sugar, and salt. Let stand 15 minutes. Moisten gelatin with cold water. Let soften and then add hot water. Combine with peaches. Put in refrigerator until mixture thickens. Fold in whipped cream which has been beaten stiff. Fill shell. Decorate with rest of crumbs and chill before serving. Add peach slices at top for decoration if desired.

Mrs. Maurice Staub
 Thomasville, Pa.

FRESH PEACH UPSIDE DOWN PIE

pastry for a two crust 9-inch pie
 2 tablespoons soft butter
 ¾ cup toasted sliced almonds or pecans
 ½ cup brown sugar
 5 cups sliced fresh peaches
 ¾ cup granulated sugar
 2 tablespoons tapioca
 ½ teaspoon nutmeg
 ¼ teaspoon cinnamon

Line 9-inch pie pan with 12 inch square of foil. Let excess foil overhang edge. Spread with butter, press in nuts and ½ cup of brown sugar. Fit bottom crust into pan over nuts and sugar. Mix rest of ingredients. Pour into crust. Cover with top crust. Seal, flute, prick with fork. Brush lightly with milk. Bake at 450°F. for ten minutes, then at 375°F. for 35 to 40 minutes more. Cool thoroughly. Turn upside down on serving plate. Remove foil.

Mrs. Robert L. Shaubach
 Paradise, Pa.

PEACH PIE

3 cups sliced peaches
 2 tablespoons flour
 1 cup granulated sugar
 1 egg
 pinch of salt
Crumbs:
 ¾ cup flour
 4 tablespoons brown sugar
 3 tablespoons shortening
 2 tablespoons molasses

Mix together ingredients for filling, except peaches. Place peaches and filling in an unbaked pie shell. Add molasses. Then top with crumb mixture. Bake for 10 minutes at 450°F., then turn oven to 350°F. and bake for 50 minutes.

Mrs. Charles Biehl
 Mertztown, Pa.

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Recipes untested by Lancaster Farming

HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

SURPRISE CARAMELS

1 cup sugar
 ¾ cup H.B. baking molasses
 1/8 tsp. salt
 ½ cup butter
 ½ cup light cream
 1 tsp. vanilla
 Blanched, salted almonds

Mix first five ingredients in a saucepan. Stir to dissolve sugar. Cook over medium heat to 250°F. in winter or 255°F. in summer, or until syrup, when dropped in very cold water, forms a firm ball. Remove from heat. Add vanilla. Pour into a buttered cookie pan. Cool until candy can be handled. Cut into 1" squares. Place a whole almond in center of each square. Roll into balls between palms of hands, keeping almond in center. Wrap each piece in waxed paper. Yield: 1¼ pounds.

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer. If not available call: (215) 273-3776



ZOOK MOLASSES CO.

West Main St., Honey Brook, PA

Recipe Theme Calendar

SEPTEMBER

16

Lima Bean Recipes
 Deadline September 9

23

Grape Recipes
 Deadline September 16

30

Cabbage Recipes
 Deadline September 23

OCTOBER

7

Garden Clean-up
 Deadline September 30