

## Home on the Range

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### PEACH BANANA DESSERT

1 can sliced peaches  
3 oz. package strawberry gelatin  
1 cup boiling water  
1 banana, sliced

Drain peaches, measuring syrup. Add water to syrup to make one cup. Dissolve gelatin in boiling water. Add measured liquid. Pour into individual dessert dishes. Add peaches and banana. Chill until set. Makes about four cups or eight servings.

Mrs. Ruth E. Ruoss  
Blair, Pa.

### PEACH UPSIDE DOWN CAKE

¼ cup butter  
½ cup brown sugar  
¼ cup shredded coconut  
canned peach halves  
1¼ cup flour  
1 cup granulated sugar  
1½ teaspoon baking powder  
½ teaspoon salt  
1 teaspoon vanilla  
¾ cup milk  
½ cup salad oil  
1 egg

Melt ¼ cup butter in eight inch square baking dish or 10 inch glass pie plate. Sprinkle over ½ cup brown sugar, then ¼ cup shredded coconut. Top with peach halves round side up.

Pour cake batter evenly over fruit. To make batter, measure all ingredients in a large mixer bowl and blend ½ minute at low speed, scraping bowl constantly. Beat three minutes on high speed, scraping bowl occasionally. Pour over peaches and bake at 350°F for 35 minutes. Invert on plate, leave pan over cake for a few minutes. Can be served warm with whipped cream.

Marlene Bomgardner  
Annville, Pa.

### PEACH SKILLET CAKE

4 egg yolks  
1 cup granulated sugar  
3 tablespoons hot water  
1 cup flour  
1 teaspoon baking powder  
½ teaspoon vanilla  
4 egg whites  
1½ to 2 cups sliced peaches  
3 tablespoons butter  
1 cup brown sugar

Beat yolks, sugar, add hot water, and beat again. Add flour, baking powder, and vanilla, then add beaten egg whites last. Stir in three tablespoons butter and one cup brown sugar over fire until syrup is formed. Add peaches. Put into greased baking pan or skillet. Pour batter over this mixture. Bake in moderate oven for ½ hour or until done.

Pineapples, cherries, apples, apricots, prunes, or raisins may be used. Turn upside down when baking is done. Serve warm, plain or with rich milk.

Mrs. Irene Burkholder  
Bowers, Pa.

### PEACH CUSTARD

1 cup liquid from peach seeds  
juice of ½ lemon  
½ teaspoon almond flavoring  
4 eggs  
1 cup granulated sugar  
¼ cup sliced peaches

Cover red peach seeds with water and boil about five minutes until liquid is nice and red. Strain, saving one cup of liquid. Beat eggs slightly, add sugar, peach liquid, almond flavoring, and lemon juice. Pour into unbaked nine inch pie shell. Add sliced peaches. Bake in 400°F. oven for about ten minutes, then at 375°F. until done. Takes about 35 to 40 minutes. Serve cold.

Ruth Neff  
Kempton, Pa.

### PEACH SHORTCAKE

2 cups flour  
1 tablespoon baking powder  
1 teaspoon salt  
¼ cup shortening  
¾ cup milk  
9 or more peaches, peeled & sliced  
Sugar to taste, if desired  
Milk, if desired

Mix flour, baking powder, salt and sugar. Mix in shortening with a fork until the pieces are the size of peas. Add milk and mix until all flour is moistened. Make a big ball of dough and place in pie pan or other baking dish. Bake at 400 degrees F. for 15 to 20 minutes until golden brown. Cut into wedges.

Place wedges in bowls topped with sweetened, sliced, fresh fruit. Let each person pour on milk as a finishing touch.

### PEACH GLAZE

package raspberry or strawberry gelatin  
½ cup hot water  
½ cup cold ginger ale  
1 cup sweetened peaches

Dissolve in hot water. Add ginger ale. Chill until slightly thickened. Fold into peaches.

### PEACH CRUMB PIE

2½ tablespoons tapioca  
¼ cup sugar

¼ teaspoon salt  
¼ cups sliced peaches  
Mix and let set five minutes  
Crumb Topping

½ cup packed brown sugar  
¼ cup flour  
½ teaspoon cinnamon  
2½ tablespoons soft butter

Put fruit in a 9-inch unbaked pie crust. Mix crumb topping and put on top of fruit. Other fruits may also be used, especially good with apples. Bake at 425 degrees F. until fruit is tender, about 35 to 40 minutes.

Mrs. David S. Blank  
Kinzers, Pa.

### PEACH FLAMES

4 large fresh peaches  
4 large plain cookies  
¼ cup brandy  
2 egg whites  
¾ cup confectioners' sugar

Drain the canned peaches (If using them! If using fresh peaches, scald them in boiling water, then remove the skins. Halve and pit, then cut into slices. Put a cookie in each of four greased individual baking dishes. Sprinkle the cookies with the brandy and cover with the peach slices. Beat the egg whites until very stiff then fold in the confectioners' sugar. Pipe the meringue on to the peaches to form a peak. Bake in a hot oven (450 degrees F.) for two to three minutes, until the meringue is lightly browned and firm. Serve hot or warm.

Variation: Used canned peach halves or peeled, pitted fresh peach halves. Arrange the peach halves in a baking dish, cut sides uppermost, and fill the hollows in the peaches with chocolate ice cream or cranberry sauce - (Mix a little brandy with the cranberry sauce, if you like.) Top with the meringue and bake as above.

### PERFECT PEACH JAM

About 2 pounds fully ripe peaches  
3 tablespoons lemon juice  
5 cups granulated sugar  
1 package (1¾ ounces) powdered pectin  
¾ cup water

Peel, pit and chop peaches. If skins are hard to remove, blanch in boiling water for one minute; then plunge into cold water. You should have 2¾ cups prepared fruit. Stir in lemon juice, and sugar; then process exactly as follows: stir well until the sugar is incorporated. Continue stirring slowly for about 10 minutes. Set aside. Put the pectin and water in a small saucepan, and bring to a boil over medium heat. Cook at a full rolling boil for 1 minute. (A few sugar crystals may remain, but they will not affect quality.) Remove from heat and immediately add to fruit mixture while stirring. Stir vigorously for an additional 3 minutes. Quickly ladle the jam into small containers and cover tightly.

Let stand at room temperature until set (up to 24 hours.) After jam is set, freeze or refrigerate. If jam fails to set, or it is too soft, bring it to a full boil and it will thicken on cooling. Conversely, if jam seems too firm, simply stir to soften. Makes five to six cups.

Variation: For Spicy Peach Jam add ¼ teaspoon each ground cinnamon, allspice and cloves to the prepared fruit. Then proceed as above.

Long Creek Farm  
Sistersville, W. Va.

### DUTCH PEACH CREAM PIE

6 ripe peaches, sliced  
1 pie crust, unbaked  
1½ cup granulated sugar  
¼ cup flour  
1 teaspoon cinnamon  
½ pint sour cream  
2 teaspoons sugar with ½ teaspoon cinnamon

Mix flour, cinnamon, add sugar together. Line peaches neatly in pie crust. Sprinkle flour mixture evenly over peaches, filling the cavities. Stir cream a few times and then spread on top. Then sprinkle on last two ingredients and bake at 325°F for ½ hour, then at 450°F. for ten minutes.

Rose Ann Paulik  
South Ambay, N.J.

### GLAZED PEACH PIE

¼ cup margarine  
1 cup granulated sugar  
½ cup flour  
peeled peach halves  
nutmeg  
cinnamon  
¼ cup water

Mix margarine, sugar, and flour together and sprinkle one half of crumbs on an unbaked pie crust. Place peeled peach halves on top and sprinkle with nutmeg and cinnamon and the rest of the crumbs. Sprinkle with ¼ cup of water. Bake at 450°F. for ten minutes, then at 350°F. for 20 minutes or until done.

### PEACH CUSTARD PIE

2 cups peaches  
1 cup granulated sugar  
2 tablespoons flour  
1/8 teaspoon salt  
½ teaspoon cinnamon  
1 teaspoon vanilla  
1 egg (beaten)  
1 cup milk  
2 teaspoons melted butter

Blend peaches, sugar, flour, and salt. Add cinnamon, vanilla, beaten egg, and milk. Pour into unbaked pie shell. Dot with butter and bake 35 minutes or until done in a 350°F. oven.

Mrs. William C. Meyer  
Lancaster, Pa.

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