



# Home On The Range



## Peachy Recipes

Mouthwatering ripe summer peaches, harvested from late July through the end of September, make a delicious snack on their own. But, there are also many refreshing recipes. As with all good things, the better the quality of ingredients, the better the results. Use fruit at the peak of ripeness, pure not imitation flavor extracts, fresh eggs, and real dairy products.

### GLAZED PEACH PIE

1 cup sugar  
 ¼ cup cornstarch  
 Dash salt  
 2 tablespoons water  
 1 tablespoon lemon juice  
 2½ cups pureed fresh peaches  
 3½ cups sliced fresh peaches  
 9-inch baked pie shell  
 In saucepan, combine sugar, cornstarch, and salt. Stir in water, lemon juice, and pureed peaches. Cook over medium heat, stirring constantly until thickened. Reserve ½ cup glaze. Pour remaining glaze into baked pie shell. Top with sliced peaches and brush with reserved glaze. Chill at least 3 hours.

Nancy Kramer  
 Newmanstown

### PEACHY MILKSHAKE

1½ cups peeled sliced fresh peaches  
 1 pint peach ice cream, softened  
 2 cups cold milk  
 Scoop of peach ice cream  
 Place peaches in blender container, cover. Puree until smooth. Add 1 pint ice cream in scoops. Blend until well combined. Add milk. Blend until smooth and frothy. Serve immediately in tall chilled glasses each topped with a scoop of peach ice cream.

### CANNED PEACHES IN APPLE JUICE

12 pounds firm, ripe peaches  
 2½ cups unsweetened apple juice  
 Wash and drain peaches. Cut into halves; pit and peel. Treat to prevent darkening. Cook a few peaches at a time in water until heated thoroughly. Drain. Pack into hot jars, leaving ½ inch head space. Heat apple juice and pour over peaches, leaving ½-inch head space. Remove air bubbles. Adjust caps. Process pints 20 minutes, quarts 25 minutes in boiling water bath. Makes about 5 quarts.

Deborah Filanowski  
 Schuylkill Co.  
 Fair Cookbook

### PEACHY STRAWBERRY YOGURT SHORTCAKE

#### Shortcake:

1½ cups buttermilk baking mix  
 ¼ cup sugar  
 3 tablespoons butter  
 1 cup lowfat vanilla yogurt  
 2 eggs, beaten

#### Filling:

2 cups thinly sliced peaches  
 1 cup thinly sliced strawberries  
 ¼ cup sugar  
 1 cup whipping cream  
 1 cup lowfat vanilla yogurt  
 Fresh mint, if desired

Preheat oven to 375 degrees.

For shortcake, combine baking mix and sugar. Cut in butter until mixture resembles coarse crumbs. Stir in yogurt and eggs until dry ingredients are just moistened. Do not over mix. Spread batter into well-buttered, 9-inch round cake pan. Bake 30 to 35 minutes, or until wooden pick inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan; cool completely on wire rack.

Meanwhile, for filling, combine peaches, strawberries, and sugar. Cover and refrigerate. To serve, split shortcake in half horizontally. Whip cream until stiff peaks form; gently fold in yogurt. Place bottom layer on serving plate, cut side up. Top with half of the whipped cream mixture and half the fruit. Repeat layers ending with fruit. Garnish with mint. Serve immediately.

### BROWN SUGAR

#### PEACH ICE CREAM

4 large peaches  
 1½ cups firmly packed light brown sugar, divided  
 1 tablespoon lemon juice  
 1½ cups milk  
 3 eggs, beaten  
 1½ cups whipping cream  
 1 teaspoon vanilla extract  
 Puree or finely chop peaches. Stir in ½ cup brown sugar and lemon juice, reserve. Combine milk, eggs and remaining ½ cup brown sugar in medium saucepan. Cook over low heat, stirring constantly, until mixture thickens and coats spoon, about 15 minutes. Stir in cream and extract. Chill. Stir peaches into cream mixture. Freeze in ice cream maker according to manufacturer's directions.

Variation: For a peach swirl, fold the sweetened peaches into cream mixture after freezing in ice cream maker. Place ice cream in freezer for at least 1 hour before serving.



Dessert critics will go wild over these Peach-Toffee Shortcakes, which is the Featured Recipe for today.

### PEACHES AND CREAM PIE

¾ cup flour  
 ¾-ounce vanilla pudding (not instant)  
 3 tablespoons butter  
 1 egg  
 ½ cup milk  
 1 can sliced peaches  
 8-ounces cream cheese  
 ½ cup sugar  
 3 tablespoons peach juice  
 Grease round 9-inch pie pan. Beat first 5 ingredients together for 2 minutes. Pour into pan. Place sliced peaches (reserve the juice) on top of mixture in pan.

Mix cream cheese, sugar, and peach juice. Beat for 2 minutes. Pour within ½-inch of edge of pan on top of peaches. Sprinkle top with the following mixture:

1 tablespoon sugar  
 ½ teaspoon cinnamon  
 Bake at 350 degrees for 30 to 40 minutes.

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### PEACHY RASPBERRY COBBLER

1½ cups sliced fresh peaches  
 10-ounces frozen raspberries, thawed and drained  
 3 tablespoons butter  
 1 teaspoon fresh lemon juice  
 1 cup prepared biscuit mix  
 2 tablespoons sugar  
 2 tablespoons butter  
 ½ cup milk  
 Cinnamon-sugar (optional)  
 1 pint vanilla ice cream OR light cream

Combine peaches, raspberries, 3 tablespoons butter, and lemon juice in 10-inch skillet with tightly fitting cover. Cover; cook over medium heat until simmering. Combine biscuit mix with sugar, cut in 2 tablespoons butter. Add milk and stir to make a soft dough. Drop dough by spoonfuls onto simmering fruit mixture. Cook, uncovered, 10 minutes. Cover and cook 10 additional minutes, or until dough is thoroughly baked. Sprinkle with cinnamon-sugar, if desired. Serve warm, topped with vanilla ice cream, or pour on light cream.

### PEACH CUSTARD CAKE

1 large can sliced peaches  
 ½ cup sugar  
 ½ teaspoon cinnamon  
 1 egg  
 ½ cup peach syrup  
 1 cup evaporated milk  
 1½ cups flour  
 ½ teaspoon salt  
 ¼ cup butter  
 Mix flour, salt, and butter until crumbly. Pat evenly into a buttered 8-inch square pan. Drain all syrup from peaches, reserving ½ cup. Place peach slices on bottom of crust; sprinkle with sugar-cinnamon mixture. Bake at 375 degrees for 20 minutes.

Beat egg slightly; add peach syrup and evaporated milk. Pour over peaches and bake 30 minutes longer.

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### ANGEL FOOD JELL-O CAKE

1 angel food cake  
 6-ounces strawberry-banana Jell-O  
 1 large can sliced peaches  
 4 bananas, sliced  
 1 large package instant vanilla pudding

4 cups whipped cream topping  
 Cut angel food cake into 1-inch slices. Put on bottom of 13x9x2-inch pan. Poke holes in cake with fork.

Make Jell-O as directed, but use juice from peaches instead of cold water. Pour over cake, then put peaches and bananas on top.

Make pudding. Spread over peaches and bananas. Next, put whipped topping over pudding. Sprinkle with maraschino cherries.

Helen Koch

Schuylkill Co. Fair Cookbook

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## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

### July

31- Summertime Vegetables

### August

7- Canning With Less Sugar

14- Zucchini

21- Tomatoes

## Featured Recipe

Been craving something new to satisfy your sweet tooth? Try delicious Peach-Toffee Shortcakes, a rich, flavorful variation on the favorite classic strawberry shortcake. This new delight combines traditional shortcake with fresh fruit and a creamy, crunchy topping for the perfect taste sensation.

First, blend Bisquick baking mix, milk, brown sugar and butter for quick and delicious homemade shortcakes. Then it's time for the piece de resistance — Peach-Toffee Topping — an irresistible combination of chocolate-covered toffee bars, peaches, caramel topping and whipping cream.

### PEACH-TOFFEE SHORTCAKES

2½ cups Bisquick baking mix  
 ½ cup milk  
 3 tablespoons packed brown sugar  
 3 tablespoons butter, melted  
 Peach-Toffee Topping (below)

Heat oven to 425°. Mix baking mix, milk, brown sugar and butter until soft dough forms. Turn dough onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead gently 8 to 10 times. Roll ½ inch thick. Cut with 3-inch cutter dipped into baking mix. Bake on ungreased cookie sheet 8 to 11 minutes or until golden brown. Cool 10 minutes. Split each shortcake crosswise. Fill and top shortcakes with Peach-Toffee Topping. 6 servings.

#### Peach-Toffee Topping

1½ cups whipping (heavy) cream  
 ¼ cup caramel ice-cream topping (room temperature)  
 2 tablespoons powdered sugar  
 2 bars (1.4 ounces each) chocolate-covered toffee, crushed  
 2 to 3 peaches, cut into ½-inch pieces (2 cups)\*  
 Beat whipping cream, ice-cream topping and powdered sugar in chilled bowl until stiff. Stir in crushed toffee bars and peaches.  
 \*1 package (16 ounces) frozen sliced peaches, thawed, drained and cut into ½-inch pieces, can be substituted for the fresh peaches.  
 Hint: Placing toffee bars in freezer for several hours makes them easier to crush.