



## **FRESH PEACH JAM**

(makes about 7 cups)

3 1/2 lbs. fresh, ripe peaches  
(need 3 3/4 cups crushed)

2 Tbsp. lemon juice

1 box 1.75 oz. Fruit Pectin

5 cups sugar

Wash, peel, and pit very ripe peaches. Crush and place into 8 quart pan. Add 1 box Fruit Pectin, and lemon juice. Bring to a boil, stir in sugar, and stir constantly for 1 minute. Take off heat, skim off foam, and place into hot, clean jars. Process in a water bath canner for 5 minutes, with water over tops of jars for 5 minutes.



## **FREEZER JAM**

(makes about 10 cups)

12 medium very ripe peaches  
(you need 4 cups, crushed)

1 1/2 cups sugar

1 Packet (1.59 oz.) of Freezer Jam Fruit Pectin

Combine sugar and fruit pectin

Stir in crushed peaches, stirring for 3 minutes. Ladle into clean jars. Let set for 30 minutes to thicken. Refrigerate or freeze.



## FREEZING PEACHES

Peel washed peaches, then take out the pit (seed), slice or half as desired. For each quart of peaches, mix one teaspoon of Fruit Fresh with 1/2 cup of sugar. Lightly toss to cover peaches with sugar mixture. Pack in containers and freeze.



## BAUGHER'S PEACH UPSIDE DOWN CAKE

Cake: 2/3 cup soft butter                      2 eggs  
         1 1/3 cup sugar                              3/4 milk  
         1 1/4 teaspoons vanilla  
         2 cups flour                                  1/2 teaspoon salt  
         2 teaspoons baking powder

Cream together butter and sugar. Add eggs one at a time. Add milk, vanilla, flour, baking powder and salt. Mix thoroughly, and pour over peaches.

Bottom: 2 tablespoons butter      brown sugar  
         3 cups Baugher peaches

Grease 9"x13" pan. Coat bottom of pan with brown sugar. Scatter 2 T. butter over sugar. Place sliced peaches (about 3 cups) over butter/sugar mixture. Pour cake batter over peaches.

Bake at 350 degrees in preheated oven for 30-35 minutes or until cake tests done with a toothpick. Remove from oven and turn out on platter.



## PEACH PIE

- 1 cup sugar
- 5 cups Baugher's peaches, sliced
- 1 9" pie pastry (recipe follows)
- 3 Tbsp. tapioca
- 1 Tbsp. margarine

Combine sugar and tapioca to peaches in bowl and gently fold in. Pour into a 9" pie plate lined with rolled pastry dough. Dot with 1 Tbsp. margarine. Top with second rolled pastry. Seal and crimp edges. Bake at 400 degrees for 45-50 minutes. Delicious when served warm with Baugher's vanilla ice cream!

### Pie Pastry:

- 2  $\frac{1}{4}$  cups flour
- $\frac{1}{3}$  cup COLD water
- $\frac{3}{4}$  cup shortening
- $\frac{3}{4}$  tsp. salt

Sift flour and salt into mixture bowl. Cut in shortening with a pastry blender until mixture is in even bits. Sprinkle water over flour mixture. Toss lightly with a fork until blended. Divide into 2 equal parts. Roll onto floured surface to fit pie plate and top of plate.



## **BAUGHER'S PEACH** **CRUMB PIE**

### **PIE CRUST:**

3/4 cup butter, softened  
3/4 cup sugar  
2 1/4 cup flour  
pinch of salt

### **FRUIT FILLING:**

4 cups Baugher's peaches, sliced  
1/2 cup sugar  
2 Tbs. cornstarch  
1 Tbs. lemon juice

Crumb together pie crust ingredients with a pastry blender or fork. Set aside 1 1/4 cups of crumb mixture. Lightly press remaining crumbs into the bottom of a 9" buttered pan and up the sides.

Combine in a bowl the fruit filling ingredients. Arrange peach mixture in crumb shell. Bake in 425 degree oven for 20 minutes. Remove from oven and sprinkle top with reserved crumbs. Return to oven and continue baking 20 to 30 minutes longer or until shell is browned. Serve warm or cold with Baugher's vanilla ice cream!!



## **BAUGHER'S COOL PEACH PIE**

- 1 9" baked pie shell      2 Tbsp. cornstarch  
1 3 oz. pkg. peach jello  
3 cups ripe Baugher's peaches, sliced  
1 cup sugar                      1 cup water

In a saucepan, combine sugar, cornstarch and water until smooth. Cook on medium, stirring occasionally, until bubbly and thick. Remove from heat and stir in gelatin powder until dissolved. Cool in a pan of ice water (but do not set up too stiff!) Slice peaches into pie shell. Pour cooled jello mixture over peaches. Let set in refrigerator for at least 4 hours before serving. Serve chilled with whipped cream. Delicious and refreshing!



## **SUMMER GRILLED PEACHES**

- 4 ripe peaches, cut in halves.  
1/2 stick Butter  
2 tbsp. Brown Sugar  
1 tsp. fresh lemon juice  
1 tsp. Vanilla  
Pinch Salt

In small saucepan, melt butter, brown sugar, lemon juice, vanilla, and salt. Preheat grill or griddle to high. Brush grates with non-stick spray. Brush peaches with Butter mixture and place on grill, cut side down. Close cover and cook, brushing with Butter 1/2 through, 2-3 minutes per side.