

One of summer's finest fruits is the peach.

Peachy Recipes

Celebrate with these recipes — favorites from our readers.

VANILLA PEACH PUDDING

2 small boxes cook-type vanilla pudding
1 package unflavored gelatin 1 quart fresh peaches, diced fine
1 cup sugar
3 tablespoons instant Clear Jel
Prepare pudding according to directions on package. Moisten gelatin with water and add to hot pudding. When it sets, add Cool Whip. Mix together peaches, sugar and Clear Jel and spread on top of pudding.

If desired, you can make vanilla pudding from scratch instead of using the packaged mix.

Lucinda Martin
Lebanon

PEACH DESSERT

2 cups sliced peaches in bottom of pan or pie plate
Combine and spread over peaches for middle part: 1/2 cup sugar

4 tablespoons soft butter
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk

Combine the following and spread over the top:

1 cup boiling water
1/2 cup brown sugar
1 tablespoon cornstarch
1/2 teaspoon salt
1/2 teaspoon cinnamon

Bake at 350 degrees for 50-60 minutes.

Delicious served with ice cream or cold milk.

Rebecca Fisher
Leola

PEACH-RHUBARB PIE

Pastry for two crust 9-inch pie.

1-1/3 cups sugar
1/3 cup flour
1/2 teaspoon orange peel, grated
4 cups rhubarb, washed, dried, cut into 1/2-inch pieces
2 cups peaches, ripe, peeled, sliced thinly or -bite-sized chunks

2 tablespoons butter
Heat oven to 350°F. Prepare pastry.

In medium bowl mix sugar, flour, and orange peel. Set aside. Line 9-inch pie plate with lower pastry, turn half of rhubarb and half of peaches into pastry. Sprinkle with half of sugar/flour mixture. Repeat with remaining rhubarb and peaches, then top with remaining sugar/flour mixture. Dot with butter pieces. Cover with top pastry that has steam vents cut into it. Seal pastry edges and crimp.

Bake 40 minutes until light golden. Brush milk on top of crust to lightly moisten and return to bake 10 minutes more until pastry is shiny and golden, and juice is thickened and bubbly at steam vents. Remove from oven to cool. Serve as is or with vanilla ice cream.

This sweet tangy pie is a favorite of my family. We also substitute the peaches for blueberries to make Blueberry-Rhubarb Pie which is sweeter!

Amy Mueller
Middlesex, NJ

FABULOUS PEACH DUMP CAKE RECIPE

2 cups sliced peaches
1 tablespoon cornstarch
1/2 teaspoon vanilla
1/4 cup brown sugar
1/4 to 1/2 teaspoon cinnamon
1 Jiffy white cake mix (or 1/2 package of a 2-layer size cake mix)
4 tablespoons melted butter
Lightly grease the crockpot; place peaches in the bottom. Sprinkle with cornstarch; toss. Drizzle with vanilla and sprinkle brown sugar over all. Sprinkle with cinnamon then cake mix. Drizzle melted butter evenly over cake mix. Cover crockpot and cook on high for 3 to 3 1/2 hours.

PEACH PUDDING

1/2 cup sugar
1/4 cup butter
1 cup flour
2 teaspoons baking powder
1/2 cup milk
1/2 teaspoon vanilla
Mix together sugar and butter. Add remaining ingredients, mixing well. Place in ungreased baking dish.

Slice five peeled peaches on top of batter. Pour one cup boiling water on top.

Bake at 350 degrees for 45 minutes.

Nancy Kramer
Lebanon

CREAMY ALMOND PEACH PIE

Filling:
3/4 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
3.5-ounce package cook and serve vanilla pudding mix
2 tablespoons softened butter

1 large egg
1/2 cup milk
1/2 teaspoon almond extract
15-ounce can sliced peaches, drained, with 3 tablespoons reserved for topping
1 pie shell

Preheat oven to 350 degrees. Mix together all-purpose flour, salt, baking powder, and uncooked pudding mix. Add butter, egg, milk, and almond extract.

Beat at least 2 minutes until smooth. Pull up aluminum edging of pie pan to expand the size of the pan. Pour mixture into pie shell.

Arrange peach slices in spiral on top of filling, reserving extra peach slices for garnishing.

Note: this pie will rise.
Almond Cream Cheese Topping:

8-ounce package cream cheese
1/2 cup sugar
3 tablespoons reserved peach syrup
1/2 teaspoon almond extract
Cream together ingredients until fluffy. Spread on top of peaches within one inch of the edge of pie shell.

Crumb Topping:
1/4 cup sugar
1 teaspoon cinnamon
2 tablespoons flour
2 tablespoons cold butter
1/4 cup almonds, sliced
Mix together sugar, cinnamon, and flour. Cut in cold butter with a pastry cutter with 2 knives until butter is in very small pieces. Add sliced almonds.

Sprinkle mixture evenly over the almond cream cheese topping.

Place pie in the center of oven with a pan underneath to catch drips.

Bake 35-45 minutes or until golden brown.

Chill pie 3-4 hours before serving. If desired garnish with whipped cream and peach slices before serving.

FRESH PEACH PIE

2 cups sliced fresh peaches
1 cup water
1/2 cup sugar
3 tablespoons Clear Jel
3-ounce box orange or peach flavored Jell-O

Cook water with Clear Jel. Add sugar and Jell-O while hot. When cool, add peaches and pour into baked 9-inch pie shell. Top with whipped topping.

Barbara Hege
Chambersburg