

QUICK PEACH COBBLER

Combine 2-3 cups peaches and 1/4 cups sugar (or sweetened to taste)
1/2 cup milk
1/2 cup flour
1/2 cup sugar
3/4 stick of butter

Melt butter in 9 x 13 baking dish. Mix flour, sugar, and milk. Pour into baking dish and pour fruit on top. Bake about 45 minutes in a 350° oven. When done, the fruit will be on the bottom and the crust on the top.

Old-Fashioned Homemade Peach Ice Cream

2 quarts (½ and ½) Light cream- milk
1 Tablespoon vanilla
1 13-oz. can evaporated milk
2 cups sugar
ice and ice cream salt
1 quart peaches

Combine all ingredients in freezer. Insert dasher and adjust lid. Pack crushed ice and ice cream salt between freezer and bucket, alternating ice and salt. Use about ½ cup salt for 2 quarts ice. Turn crank constantly until it is hard to turn. When ice cream is firm, remove top ice, drain off some of water, and wipe lid carefully. Remove lid and dasher. Plug hole in lid; and replace lid. Repack space between freezer and bucket, using about 1 cup salt to each quart of ice. Allow to ripen 1 to 2 hours. Yields: 4 quarts

FREEZING PEACHES

Freezing with a syrup

A medium or light syrup helps preserve the fresh fruit taste.

1 ½ pounds of peaches equals 1 pint of frozen peaches.

A bushel of peaches yields 32-48 pints.

2 cups of sugar, 1 quart of water, and 5 teaspoons of Fruit-Fresh (to prevent browning when used later) make a good syrup. Make more depending on how many peaches you are freezing.

Fill the freezing container one-quarter full of syrup.

Place peeled and sliced or halved peaches directly into the syrup to prevent unnecessary exposure to the air. Tip: Peeling without a boiling water dip gives a better product.

Push fruit down in container to pack and cover with more syrup. Leave 1-inch air space at the top.

Cover, seal, and freeze.

Freezing without a syrup

When freezing, peaches should be ripe and soft but not mushy. Wash peaches thoroughly in cold water (ice water is preferable for keeping the fruit firm). Peel and slice a small amount at a time, mixing about 1 teaspoon ascorbic acid (available at grocery and drug stores - is not harmful and will not affect the taste of the fruit) with 1 cup sugar, then sprinkle over sliced peaches. Pack in airtight containers or jars (suitable for freezing), and fill to 3/4 full, then freeze.