

COOKING WITH JAN ~ June 19, 2019

Recipes at Coborns and kokk.com ~ EVERYTHING IS JUST PEACHY



PEACHES & CREAM DUMP CAKE

3—10 OZ BAGS FROZEN SLICED PEACHES, THAWED
1 1/2 TSPS CINNAMON
1/4 CUP CREAM CHEESE FROSTING
1/4 CUP WHITE SUGAR
1 BOX WHITE CAKE MIX
3/4 CUP BUTTER, MELTED

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM OF 9X13" BAKING PAN WITH COOKING SPRAY. MIX PEACHES, SUGAR & CINNAMON TOGETHER; POUR INTO PAN & SPREAD EVENLY. TOP THE PEACHES WITH DRY CAKE MIX; GENTLY SHAKE TO DISTRIBUTE EVENLY. POUR THE MELTED BUTTER OVER TOP OF CAKE MIX, TILTING PAN TO COVER AS MUCH AS POSSIBLE. BAKE THE CAKE 42-45 MINUTES OR UNTIL LIGHT GOLDEN BROWN, DRY ON TOP & BUBBLY AROUND EDGES. COOL 20 MINUTES BEFORE SERVING. IN MICROWAVABLE BOWL, MICROWAVE THE FROSTING, UNCOVERED, ON HIGH FOR 5-10 SECONDS OR UNTIL THIN ENOUGH TO DRIZZLE. DRIZZLE OVER TOP OF COOLED CAKE. SERVE WITH COOL WHIP OR VANILLA ICE CREAM. MAKES 12 SERVINGS.

EASY PEACH & RASPBERRY PIE

FILLING
12 OZ BAG FROZEN SLICED PEACHES, THAWED
1/4 TSP NUTMEG
1/2 CUP BISQUICK MIX
2/3 CUP WHITE SUGAR
1 TSP ALMOND EXTRACT
1/2 TSP CINNAMON
1 CUP FRESH RASPBERRIES
1/3 CUP WHIPPING CREAM
2 EGGS, BEATEN

TOPPING
2 TBLs BISQUICK MIX
2 TBLs COLD BUTTER
1/4 CUP WHITE SUGAR
1/2 CUP SLIVERED ALMONDS

PREHEAT OVEN TO 350 DEGREES; SPRAY 9" GLASS PIE PLATE WITH COOKING SPRAY. AFTER THAWING THE FROZEN PEACHES, PAT THEM DRY & CUT INTO 3/4" PIECES. IN BOWL, MIX THE PEACHES, CINNAMON & THE NUTMEG; SPOON INTO THE PIE PLATE, THEN TOP WITH THE RASPBERRIES. IN ANOTHER BOWL, MIX 1/2 CUP BISQUICK, THE WHIPPING CREAM, 2/3 CUP SUGAR, THE EGGS & THE ALMOND EXTRACT UNTIL SMOOTH. POUR MIXTURE OVER THE FRUIT; BAKE FOR 10 MINUTES. IN A 3RD BOWL, STIR TOGETHER 2 TBLs BISQUICK AND 1/4 CUP SUGAR. CUT IN THE COLD BUTTER, USING PASTRY BLENDER OR FORK, UNTIL CRUMBLY; STIR IN THE ALMONDS & SPRINKLE OVER TOP OF PIE. BAKE FOR 30-35 MINUTES LONGER OR UNTIL KNIFE INSERTED INTO THE CENTER COMES OUT CLEAN & TOPPING IS GOLDEN BROWN. COOL ON COOLING RACK AT LEAST 1 HOUR BEFORE SERVING. STORE COVERED IN REFRIGERATOR. MAKES 8 SERVINGS!

PEACH-CINNAMON FRITTERS

VEGETABLE OIL FOR FRYING
1/2 CUP COLD WATER
1/4 CUP WHITE SUGAR
2 LG PEACHES, PEELED & SLICED
2 CUPS BISQUICK MIX
1 EGG
1 TSP CINNAMON
1/4 CUP POWDERED SUGAR

IN DEEP FAT FRYER OR HEAVY SAUCEPAN, HEAT 3" OF OIL TO 350 DEGREES. IN LG BOWL, MIX BISQUICK MIX, COLD WATER, EGG, SUGAR & CINNAMON; FOLD IN THE SLICED PEACHES. DROP DOUGH BY ROUNDED TABLESPOONFULS INTO HOT OIL; FRY 2-3 MINUTES ON EACH SIDE UNTIL GOLDEN BROWN. REMOVE FROM OIL WITH SLOTTED SPOON; PLACE ON PAPER TOWEL-LINED PLATE TO DRAIN. SPRINKLE WITH POWDERED SUGAR & SERVE. MAKES 6 SERVINGS.

PEACHES & CREAM CHEESECAKE CRUMBLE

1 PKG SUGAR COOKIE MIX
8 OZs CREAM CHEESE, SOFTENED
1/2 TSP VANILLA
6 FRESH PEACHES, (ABOUT 6 CUPS), PEELED, PITTED & CUT INTO 1/2" SLICES
1/2 CUP BUTTER, MELTED
1/2 CUP WHITE SUGAR
1 TSP CINNAMON

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" GLASS BAKING PAN WITH COOKING SPRAY. IN LG BOWL, MIX THE COOKIE MIX & MELTED BUTTER UNTIL CRUMBLY; SET ASIDE. IN ANOTHER BOWL, BEAT CREAM CHEESE, 1/4 CUP OF THE SUGAR & THE VANILLA UNTIL SMOOTH, THEN SET ASIDE. IN LARGE MIXING BOWL, TOSS THE PEACHES WITH THE REMAINING 1/4 CUP OF SUGAR & THE CINNAMON. SPOON TABLESPOONFULS OF THE CREAM CHEESE MIXTURE RANDOMLY OVER THE PEACHES; SPRINKLE WITH THE COOKIE MIXTURE. BAKE 30-35 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN. MAKES 12 SERVINGS; SERVE WARM. COVER AND REFRIGERATE ANY REMAINING CRUMBLE.

PEACH TEA

7 CUPS WATER
2-4 FRESH PEACH SLICES (TO TASTE)
1 CUP WHITE SUGAR
3 TEA BAGS

MIX 1 CUP WATER, SUGAR & PEACH SLICES TOGETHER IN SAUCEPAN; BRING TO A BOIL. REDUCE HEAT TO A SIMMER, CRUSH PEACH SLICES WHILE STIRRING, UNTIL SUGAR IS DISSOLVED, ABOUT 5-8 MINUTES. REMOVE FROM HEAT, COVER & LET SET 30-40 MINUTES. STRAIN TO REMOVE PEACH SLICES. BRING REMAINING 6 CUPS OF WATER TO A BOIL; REMOVE FROM HEAT, ADD TEA BAGS, COVER & STEEP FOR 10 MINUTES. REMOVE TEA BAGS FROM THE POT, POUR IN THE PEACH SYRUP & COOL TO ROOM TEMPERATURE. REFRIGERATE UNTIL READY TO SERVE; SERVE OVER ICE, ADD PEACH SLICE TO GLASSES IF DESIRED. MAKES 6 SERVINGS!