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 N2 P31
PEACH RECIPES

Eat Plenty of Peaches - Plain or Fancy - But Often

BROWN BETTY

About 4 c. coarse dry bread crumbs	4 T. melted butter
3/4 c. brown sugar	Cinnamon, nutmeg, or lemon
4 c. finely cut fruit f.g. salt	Hot water to moisten

In a buttered mold arrange alternate layers of crumbs, fruit and seasoning until all ingredients are used. Add hot water to moisten. Bake covered until fruit is done, then uncover and brown. Serve with cream or lemon sauce.

NOTE: Use cake or craker crumbs for bread crumbs, cut sugar at least 1/2.

FRUIT BATTER PUDDING

1 c. flour	1/2 c. milk
1/3 c. sugar	peaches
f.g. salt	1 1/2 t. combination baking powder
3 T. melted fat	

Fill a greased baking dish three-fourths full of peaches. Add sugar if fruit is unsweetened. Sift dry ingredients, add milk, and melted fat. Beat the mixture only until smooth and spread over the fruit. Bake until brown in a moderate oven. Serve with cream or lemon sauce.

PEACH UPSIDE-DOWN CAKE

1/4 c. fat	1 1/4 c. flour
1/2 c. sugar	1/4 t. salt
1 egg well beaten	1 1/2 c. sliced fruit
1 1/2 t. combination baking powder	3 T. butter
1/2 c. fruit sirup	1/2 c. chopped nuts
	3/4 c. brown sugar

Cream fat and sugar. Add beaten egg and fruit sirup alternately with the sifted dry ingredients. Melt the butter in a frying pan, add the brown sugar, and when melted, spread over the pan the chopped nuts and sliced peaches. Pour the batter over the fruit and bake in a moderate oven (350° to 375°) for 30 minutes. Serve warm, either plain or with cream or whipped cream.

PEACH CREAM PIE

5 to 6 peaches	1/4 t. salt
1/2 c. sugar	1/2 t. lemon extract
2 c. scalded milk	1/3 c. flour
2 eggs	

Line a medium sized pie plate with pastry having a fluted rim, and bake at 500° F. for 12 minutes. Cover this with sliced peaches and pour over them the cream filling made as follows: Beat the eggs and add sugar, flour and salt mixed together. Add the milk and cook 15 minutes in the top of a double boiler, stirring constantly. Let cool and add the lemon extract. Top the pie with whipped cream if desired.

MORE SUGGESTIONS

- Mixed fruit
- Baked peaches
- Stewed peaches
- Spiced peaches to be used as an accompaniment
- Fruited tapioca
  - Made with fruit juices with diced fruit added
  - Creamed tapioca with baked peaches
- Soft custard with sliced peaches
- Cornstarch pudding with variations for sliced peaches
- Fruit crisp
- Peach Pie
- Peach Tarts
- Sliced peaches with cake crumb or cookie crumb topping
- Fruit Whip

Try using a white commercial sirup blended with lemon juice for sweetening. If you've never used it, you're in for a surprise -- a sweet one.

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