



## 2011 State Farmers Market Peach Dessert Contest

### Children's Category

**1<sup>st</sup> Place Winner** “Summer Peach Cake with Cream Cheese Frosting”

By: Evan Farris, Apex, NC

#### Cake Ingredients:

2 cups peaches	¼ teaspoon almond extract
¾ teaspoon nutmeg, ground	1 cup all-purpose flour
1 cup sugar	½ cup almond
6 tablespoons softened, unsalted butter	1 teaspoon baking powder
1 large egg	¼ teaspoon baking soda
½ cup buttermilk	Salt
½ teaspoon vanilla extract	Turbinado sugar

#### Frosting Ingredients:

16 ounces cream cheese, softened	¼ cup and 2 tablespoons whole milk
1 cup powdered sugar	1 tablespoon vanilla extract

Preheat oven to 350°. Butter and flour a 9-inch cake pan. Cut the peaches into bite size pieces. Toss the peaches with nutmeg and 2 tablespoons sugar. Set aside.

Cream together the butter and remaining sugar with a wooden spoon or spatula. Add the egg, buttermilk and extracts; stir to combine. Combine the flours, baking powder, baking soda and salt. Blend together the flour and butter mixtures until smooth (some lumps are ok). Pour into prepared pan. Press the peaches into the top of cake, cramming as many peaches as possible into the cake. Sprinkle turbinado sugar over the top. Bake for 10 minutes, then reduce oven heat to 325° and bake an additional 45 minutes.

For the frosting, blend cream cheese with sugar, milk and vanilla. Drizzle and spread the desired amount of frosting over the cake; then cut, serve and ENJOY!

### Adult Category

**1<sup>st</sup> Place Winner** “Peachy Cheesecake Cupcakes”

By: Jessica Phillips, Raleigh, NC

#### Peach Mango Topping:

2 cups peeled, chopped fresh ripe peaches	1/3 cup sugar
½ cup mango juice	2 ½ tablespoons cornstarch

Combine 1 cup of the peaches, mango juice, sugar and cornstarch in a medium saucepan. Cook and stir over medium heat until mixture thickens. Cool for 10 minutes, then add the remaining 1 cup peaches. Set aside.

#### Cheesecake:

3 8oz. packages cream cheese, softened	1 ½ teaspoon vanilla
4 eggs	1 cup sugar

Preheat oven to 300°. Combine all cheesecake ingredients in a mixing bowl and beat on medium speed with electric mixer until smooth. Place paper baking cups into muffin tins and fill cups 2/3 full with cheesecake batter. Bake for 40 minutes.

#### Sour Cream Filling:

1 cup sour cream  
3 tablespoons sugar  
1 teaspoon vanilla

Mix sour cream filling ingredients in a mixing bowl. When the cupcakes sink in the middle, place a tablespoon of sour cream mixture in the middle of each one. Place back in the oven for 5 more minutes. Remove from oven and cool. When cool, spoon about 2 tablespoons of peach topping over the top of each cupcake.

## 2<sup>nd</sup> Place Winner

### “Peach-Blueberry Pie”

By: Cheri LaFlamme Szcodronski, Hillsborough, NC

#### Pie Crust Ingredients:

4 cups flour	1/2 cup cold water
1 3/4 cups shortening	1 egg
1 tablespoon sugar	egg whites
2 teaspoons salt	flour to roll
1 tablespoon vinegar	

#### Pie Filling Ingredients:

6 to 8 fresh, NC peaches	1/2 tablespoon cinnamon
1 pint blueberries	2/3 cup sugar
2 tablespoons cornstarch	

#### Directions:

Preheat oven to 350°. Mix flour, sugar and salt. Cut in flour. Mix vinegar, cold water and egg in separate bowl. Add to flour mixture and mix gently. Roll bottom crust and place in 9” pie pan. Form pie crust edge and trim excess. Brush bottom with egg whites. Peel, pit and slice peaches. Mix with blueberries. Mix cornstarch, cinnamon and sugar in separate bowl. Add to fruit and mix gently. Pour fruit mixture into bottom crust. Roll dough and cut into strips. Weave together to form top crust. Brush with egg whites. Bake for 60 minutes or until crust is golden brown.

## 3<sup>rd</sup> Place Winner

### “Peach Cake Supreme”

By: Melissa Bentley, Zebulon, NC

#### Ingredients:

2 cups fresh, NC peaches, peeled, pitted and cut into 1/2 inch slices	1/3 cup unsalted butter, softened
1/2 cup firmly packed brown sugar	3/4 cup plus 2 tbsp. granulated sugar
3/4 cup coarsely chopped pecans	3/4 teaspoon vanilla
3/4 cup butterscotch morsels	1 1/4 teaspoons baking powder
4 ounces cream cheese, softened	1/2 teaspoon salt
2 eggs	1 1/2 cups sifted cake flour
	1/2 cup plus 2 tablespoons milk

#### Directions:

Preheat oven to 350°. Generously oil and flour a 9-inch cake pan.

Place the peach slices in the bottom of the prepared pan. Sprinkle with 1/4 cup of the brown sugar, pecans and butterscotch morsels. In a small bowl, beat the cream cheese on high speed until smooth. Gradually beat in 1 egg until smooth. Beat in the remaining 1/4 cup brown sugar until thoroughly mixed. Pour over the peaches and set aside.

In a medium bowl, cream the butter and granulated sugar on low speed. On medium speed, beat in the remaining egg, vanilla, baking powder and salt. Alternately beat in the flour and milk until thoroughly mixed 3-4 minutes. Pour the mixture over the peaches. Bake 45 to 50 minutes or until the cake comes loose from the sides of the pan.

Let the cake cool in the pan for 15 minutes, then turn out onto a serving platter. Let cool completely.