

# **2015 Palisade Peach Recipe Contest Winners**

## **Category A – Pies, Tarts, Cobblers**

### **First Place Winner**

Julie Coleman - Grand Junction

Fuzz Buster Peach Pie

Recipe Source: [kraftrecipes.com/recipes/peach pie](http://kraftrecipes.com/recipes/peach-pie) and [cooksillustrated.com](http://cooksillustrated.com)  
for vodka idea

### **Second Place Winner**

Nancy Mallory

Peach Pie

Original Recipe –

Use Standard recipe for a 2 crust pie

Filling:

6 to 7 large peaches, peeled and sliced

1 tsp each vanilla and lemon juice, drizzled over peaches in a bowl

Toss lightly, just enough to coat peaches

Combine:

2/3 cups sugar

1/3 cup flour

1/2 to 1 tsp cinnamon

1/4 tsp salt

Dump combination over peaches and toss lightly to coat

Let this mixture rest for 15 to 20 minutes. Using half the crust – line bottom of pie pan. Place peach mixture in pie dish, cover with top crust, and slit a few openings for steam to release. Bake 375 degrees for 45 minutes to one hour.

**Third Place Winner**  
Nancy Mallory, Strawn Texas  
Peach Cobbler

This recipe not available at this time.