

## **Category B – Desserts**

### **First Place Winner**

Glenna Web - Molina, CO  
Peach Filled Fry Bread

Source: Her Original

1 small batch sweet bread dough – let raise once. Roll out thin. Cut into squares. Deep fat fry. Cool on paper towel.

Filling

4 fresh peaches, peeled and sliced

1/2 cup sugar

2 Tbsp. cornstarch

1/3 tsp cinnamon

Dash of nutmeg

Dash of salt

2 drops Peach Flavor Oil

Puree and cook above mixture until thickened. Cool. Use cake decorator tube to fill bread. Frost with favorite icing.

### **Second Place Winner**

Dawn Carstens- Palisade  
Elberta Peaches and Cream Ice Cream

4 cups peaches, pureed

1 cup boiling water

1 pkg. peach jello

2 Tbsp. lemon juice

2 Tbsp. flour

1&1/2 cup sugar

1 pint whipping cream

1 cup half and half

Dissolve jello in boiling water. Cool – do let set!

Mix flour, sugar, salt together and add to pureed peaches. Stir completely. Add cooled jello, mix. Add lemon juice, mix. Pour in whipping cream and half and half. Pour mixture into freezer container. Freeze (using about 1 cup salt to each 8 cups ice).

Takes about 15 minutes. When frozen, remove paddle. Pack Freezer with ice and cover. Allow to season about one hour. Actual freezing and seasoning times are approximate.

### **Third Place Winner**

Julie Coleman - Grand Junction  
Palisade Peaches and Cream Dessert

Source:<http://m.allrecipes.com/recipe/1542>

She used the cake recipe – Instead of canned peaches, she made a pie filling using 2 cups peeled and diced peaches, 1/2 cup sugar, 2 TBSP cornstarch and 1 tsp lemon juice. Cooked all in med saucepan over medium heat, stirring, until mixture is hot, thickened and bubbly. Let cool at room temperature. Pour evenly over batter in pan, leaving 1/2 inch around edge and baked per instructions.

Instead of peach syrup in the topping, she used 1/3 cup finely chopped peaches, 1 TBSP sugar and 1 tsp cinnamon.