Peach French Toast Cobbler

- 1 lb unsliced loaf French bread
- 5 eggs
- 1 tsp cinnamon
- 4 1/2 c sliced Bowman Peaches
- 1/2 c milk
- 1/4 tsp baking powder
- 2 tbsp butter, melted
- 1 tsp vanilla
- 1/2 c sugar

Slice bread into eight (3/4 - 1" thick) slices; arrange in a shallow baking pan. In a bowl, whisk eggs, milk, baking powder and vanilla together and pour over bread, turning to coat evenly. Cover pan with plastic wrap; let stand for 2 hours at room temperature or overnight in the refrigerator. Preheat oven to 450 degrees. Spray 13x9 pan. In a bowl, mix sugar, cinnamon and cornstarch. Gently stir in peaches until well coated. Spread 3/4 of the peach mixture in pan; place bread slices on top of peaches. Brush tops of bread with butter. Bake for 20-25 minutes or until toast is golden and peaches are bubbling. To serve, place toast slices on plates; top with a portion of the remaining peach mixture and sprinkle with powdered sugar.

Peach Bread

- 3 c sliced Bowman Peaches
- 1 tsp cinnamon
- 6 tbsp sugar
- 2 c flour
- 1 tsp baking powder
- 1 c finely chopped pecans
- 1 1/2 c sugar
- 1/2 c butter
- 2 eggs
- 1 tsp baking soda
- 1/4 tsp salt
- 1 tsp vanilla

Puree peaches and 6 tbsp sugar. Mixture should yield about 2 1/4 cups. Combine flour, baking powder, baking soda, salt & cinnamon; set aside. Combine 1 1/2 c sugar & butter; cream well. Add eggs & mix well. Add peach puree and dry ingredients, mixing until ingredients are moistened. Stir in nuts and vanilla. Spoon batter into 2 well greased and floured loaf pans. Bake at 325 degrees for 55-60 minutes.

*Don't squeeze peaches; they bruise easily.
*Place firm peaches on the counter for a day or two, and they'll ripen. Promptly refrigerate ripe peaches and eat them within a week or purchase.
*Look for a well defined crease that runs from the stem to the point.
*To peel a peach, dip it into boiling water for 30 seconds, then in cold water. The peel should slide off easily.
*1 pound of peaches = 3 medium peaches, 2 cups sliced peaches or 1 1/2 cup peach puree.
*Clingstone are early peaches, pits adhere to the flesh. Freestone are mid-summer peaches, pit falls out easily when the peach is cut in half.
*Don't pack peaches too closely, to prevent them from spoiling and causing the other peaches to rot.
*To prevent peaches from turning brown sprinkle with lemon or orange juice, or an ascorbic acid product.

*Peaches are a good source of potassium, vitamin C, vitamin A, niacin and soluble fiber.
*1 medium peach is about 40 calories
*When preserving peaches, either freezing or canning, peel, pit and slice. Treat to prevent darkening. Prior to processing
*To freeze - Sugar pack: sprinkle with desired amount of sugar; allow fruit to stand until sugar dissolved; pack fruit into freezer container leaving 1/2" headspace. or Syrup pack: prepare a sugar syrup of your choice. Add 1/2 c syrup to freezer container, add sliced fruit.
*To can - Raw pack: pack peaches in jars, pour hot syrup over peaches, leaving 1/2" headspace. Hot pack: cook peaches in syrup until peaches are hot through. Pack hot peaches into jars, add hot syrup to cover, leaving 1/2" headspace. For both methods, process pints 20 minutes, quarts 25 minutes, in boiling water bath.
Shredded Wheat Peach Crisp

6 medium Bowman Peaches, peeled, sliced
1/2 c brown sugar, divided
1/2 c pecans, toasted, chopped
1/4 tsp cinnamon
1/2 c shredded wheat cereal, finely crushed
1/4 c butter, melted

Mix peaches, 1/4 c brown sugar, pecans, lemon juice, tapioca & spices in large bowl. Let stand 10 minutes. Meanwhile, mix crushed cereal, remaining 1/4 c brown sugar & butter until well blended. Place peach mixture in 1 1/2 quart baking dish; sprinkle evenly with cereal topping. Bake at 350 degrees for 45 minutes or until topping is browned an peaches are tender.

Peachy Chicken Salad

1/3 c mayonnaise
2 tbsp milk
1/2 tsp salt
1 c pecan halves, toasted
2 1/2 c cubed cooked chicken
2 large Bowman Peaches, peeled & chopped

In a large bowl, stir mayonnaise, milk, salt, pepper & tarragon until smooth. Add chicken and toss to coat. Stir in grapes, peas, peaches and pecans.

Peach Enchiladas

2 pkgs crescent rolls
1 1/2 c sugar
4 Bowman Peaches, peeled & quartered
1 Mountain Dew (12 oz)

Melt butter, add sugar & cinnamon. Unroll crescents & place peach quarters in each. Roll from large end to small. Place in a 12x10" pan. Pour butter mixture over rolls, pour Mt. Dew on top. Bake at 350 degrees for 45 minutes.

No Bake Peach Crisp

1/2 c grape-nuts
2 tbsp butter, melted
1/4 x brown sugar
1/4 tsp cinnamon

4 Bowman Peaches

Peel and slice peaches. For topping, in medium bowl combine cereal, 1 tbsp sugar, melted butter and almonds and toss to coat. Set aside.

In a large saucepan, combine brown sugar, cornstarch and cinnamon and blend well. Add water and lemon juice and mix until smooth with wire whisk. Add peaches and cook over medium heat for 5-10 minutes or until mixture boils and thickens. Boil 1 minute, stirring constantly and remove from heat. To serve, spoon into 8 serving dishes and sprinkle reserved topping. Serve warm.

Chilled Peach Soup

1/8 tsp ground cardamom
1 1/2 tsp ground cinnamon
1 tsp ground ginger
1 (8oz) vanilla yogurt
1 tsp diced candied ginger

2 lbs Bowman Peaches, peeled and coarsely chopped

Bring cloves, chopped peaches, orange juice, lime juice, honey, & ground spices to a boil in a large sauce pan. Reduce heat; simmer, stirring occasionally, 10 minutes or until peaches are tender. Remove from heat and discard cloves. Let peach mixture cool. Process peach mixture in batches in a blender or food processor until smooth; stir in yogurt and ginger. Cover and chill; garnish with fresh mint springs or peach slices if desired.

Peach Muffins

1 1/2 c flour
3/4 c white sugar
2 tbsp baking powder
1/3 c vegetable oil

1 1/2 c milk
1/2 tsp salt
1 c brown sugar
1 egg

Preheat oven to 400 degrees. Grease 8 muffin cups or line with paper muffin liners. In a large bowl, combine flour, sugar, salt and baking powder. Add Vegetable oil, egg & milk; mix well. Fold in diced peaches. Fill each muffin tin with muffin mix. Sprinkle a little brown sugar on top of each uncooked muffin. Bake for 18-20 minutes.

Peach Creme Brulee

3 Bowman peaches, halved
2 tbsp lemon juice
1 1/2 c brown sugar

1 c sour cream
1 tsp vanilla
1/2 chopped pecans

Place peach halves in a shallow glass baking dish, cut side down. Sprinkle with lemon juice. Broil 4-6" from heat until fruit begins to brown in spots. In small bowl, combine sour cream, granulated sugar and vanilla, mix well. Turn peaches over and spoon sour cream mixture over the fruit; sprinkle evenly with brown sugar. Broil 4-6" from the heat until sugar melts and caramelizes. Sprinkle with pecans.

Fruit Ham Chef Salad

1 Bowman Peach
1/2 c whipped cream
1 c Bowman Raspberries
2 Bowman Peaches, peeled & sliced
1/4 c orange juice
10 oz salad green
1 c sliced celery
2 c Bowman Blueberries

In food processor, combine 1 peach (peeled and sliced) and orange juice. Cover and blend until smooth. Fold in whipped cream and refrigerate. Pour over salad and serve.