

2011 Delaware State Fair Fifers' Peach Dessert Contest Winners

Cinnamon Roll Peach Cobbler - 1ST Place Winning Recipe by Bonnie Robinson

Dough:

1 1/2 cups all purpose flour
1 tablespoon plus 1/3 cup packed brown sugar, divided usage
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon baking soda
6 tablespoons cold butter, cubed
1/2 cup milk
2 tablespoons butter, melted
3/4 cup finely chopped walnuts
3/4 teaspoon ground cinnamon

Filling:

1 cup packed brown sugar
2 tablespoons cornstarch
3/4 teaspoon lemon zest
1 cup water
9 cups fresh sliced peaches

Preheat oven to 400-degrees. Grease and set aside a 9-x13-inch baking dish. Dough: In a small bowl combine the flour, 1 tablespoon brown sugar, baking powder, salt and baking soda; toss to mix. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until mixed up good. Transfer to a floured surface and knead 10 to 15 minutes. Flatten into a 12-inch square. Brush with melted butter. Combine nuts, cinnamon and remaining 1/3 cup brown sugar and mix. Sprinkle evenly over the rolled out dough to within a half inch of the edges. Roll up as for a jelly roll. Seal edges; set aside. To make Filling: In a large saucepan combine brown sugar, cornstarch and lemon zest. Gradually stir in water until blended. Add peaches. Bring to a boil. Cook and stir for 2 minutes or until thickened, bubbly and clear. Pour into prepared baking dish. Cut dough into 12 slices and arrange over filling in pan. Bake uncovered for 20 to 25 minutes until lightly browned. Serve warm.

White Chocolate Peach Tarts - 2nd Place Winning Recipe by Darla Koff

2 cups gingersnap crumbs
7 tablespoons butter, melted
4 1/2 tablespoons granulated sugar, divided usage
2 tablespoon peach preserves, melted
2 cups heavy cream, divided
6-ounces white chocolate
1 teaspoon pure vanilla extract

1/2 tablespoon lemon juice
2 cups thinly sliced fresh peaches

Preheat oven to 350-degrees. Combine gingersnap crumbs, melted butter and 3 tablespoons sugar. Mix until well combined. Press into tartlet shells. Bake for 10 minutes. Drizzle each tart with 1/2 teaspoon melted preserves. Refrigerate. Make mousse by melting chocolate with 1/4 cup heavy cream. Set aside to cool. In large chilled mixing bowl whip remaining cream until medium stiff peaks form. Fold in white chocolate. Chill. Mix peaches with lemon juice and remaining sugar. When ready to serve, pipe white chocolate mousse into tarts and top with peaches. Enjoy!

Peaches and Cream Cannolis - 3rd Place Winning Recipe by Laura Byrum

8 to 10 prepared cannoli shells
1/2 cup heavy cream
1/4 cup confectioners' sugar
1 tablespoon peach gelatin powder
1 1/2 cups ricotta cheese, drained
1 tablespoon almond extract
1 + cups peeled, seeded and finely chopped fresh peaches
1/4 cup chopped white chocolate
1/4 cup melted white chocolate

Place the cannoli shells on a baking sheet lined with parchment paper. In a chilled bowl beat the heavy cream with an electric mixer at medium speed until it becomes frothy. Add 1 tablespoon of the sugar and continue beating until the cream holds soft peaks. Mix in peach gelatin but do not overbeat! In another bowl cream together the ricotta, remaining sugar and the almond extract. Fold in the whipped cream and peaches. Toss in chopped white chocolate. Using a pastry bag without a tip or using a long-handled spoon, fill the cannoli shells with the ricotta mixture. Dip the ends of the shells in the warm chocolate and place on the parchment paper. Refrigerate until the chocolate and filling are set. Dust cannoli with confectioners' sugar. Additional diced peaches may be sprinkle on the ends of the cannoli before serving.