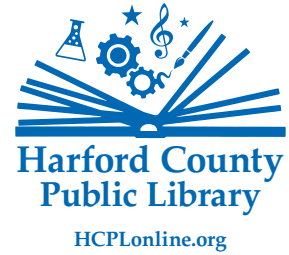




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BALTIMORE PEACH CAKE

SERVES 8-10

This peach cake is the thing that memories are made from. Every Baltimore neighborhood bakery had their signature peach cake recipe, and customers were fiercely loyal to their favorites. My grandmom made a fine peach cake, but I could not find her recipe after she passed. After searching for many years, I came up with a version I think Grandma Gertie would be pleased with.

I futzed with an old recipe from the *Baltimore Sun* and here is the resulting butter-enriched dough that holds and envelops the ripe summer peaches. This recipe calls for an optional addition of food coloring to the glaze. This is a nod to the bakeries of yesteryear that added a bright red sheen to their peach cakes. For a “natural” non-chemical red color, add a pinch of beet root powder to the glaze.

INGREDIENTS

- 3 ½ cups flour
- ½ cup sugar
- 1 tsp salt
- 2 packages dried yeast
- 6 tbsp softened butter
- 1 cup warm water (120-130°F)
- 2 eggs

For the topping:

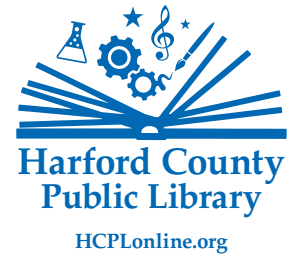
- 4-6 cups fresh, peeled, sliced peaches
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 cup apricot jam
- 2 drops red food coloring (optional)

DIRECTIONS

- 1** | In a large mixing bowl, thoroughly mix 1 cup flour, sugar, salt, and the undissolved yeast. Beat in the butter and slowly add the very warm water. You can mix this dough in a mixer using a dough hook, but I prefer to mix the dough in a bowl with a sturdy wooden spoon for about 5 minutes.
- 2** | Add the eggs and 1 cup flour, just enough to make a thick, but not stiff, batter. Vigorously stir the dough batter for another 5 minutes while gradually adding the remaining flour.
- 3** | Spread the batter into a greased 13 x 9 x 2 inch baking pan. Arrange the peaches evenly on top of the batter. Sprinkle with the combined cinnamon and sugar. Cover the pan with a tea towel and let rise for about 1 hour or until doubled in bulk. **(cont.)**



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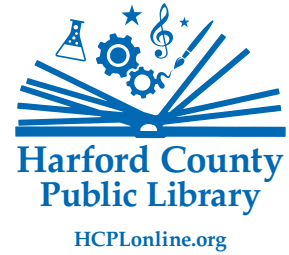


BALTIMORE PEACH CAKE (CONT.)

- 4** | Preheat oven to 375°F.
- 5** | After the dough has completed its rise, bake for about 25 to 35 minutes or until done.
- 6** | Remove the pan from the oven and let sit for about 15 minutes. Heat the apricot jam over low heat and add the food coloring (if using). Gently brush the glaze on the warm peaches.



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PEACH AND CHERRY ENCHILADAS

SERVES 3-6

Wow, what summertime fun we have going on here. Peaches and cherries are generally both in good supply at the summer farmers' markets, and they pair up beautifully in this Hispanic-themed, crepe-like dessert.

INGREDIENTS

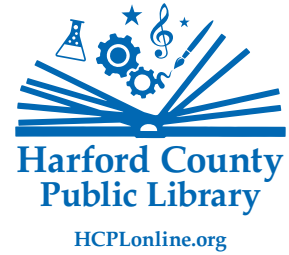
4 tbsp white sugar
1 tsp cinnamon
3 cups sliced or diced peaches
2 cups pitted cherries, quartered
6 (8-inch) flour tortillas
½ cup softened butter
½ cup honey
½ cup brown sugar
¼ cup dark rum
¼ cup heavy cream
Whipped cream or ice cream for
topping

DIRECTIONS

- 1 | Preheat the oven to 350°F.
- 2 | Mix together the white sugar and cinnamon. Place the peaches and cherries in a bowl and toss with the sugar-cinnamon mixture.
- 3 | Place a tortilla on a plate and spoon one-sixth of the fruit along the middle. Roll up the tortilla and place, seam side down, in a lightly buttered baking dish. Repeat for the other five tortillas.
- 4 | In a small pot, combine the softened butter, honey, brown sugar, rum, and heavy cream and bring to a boil, whisking constantly. Reduce heat and, stirring frequently, continue cooking for 3 minutes.
- 5 | Pour sauce evenly over the tortillas. Cover the baking dish with aluminum foil and bake for 15 minutes. Remove foil from the baking dish and bake for another 5 minutes.
- 6 | Serve enchiladas warm, topped with ice cream or lightly whipped cream.



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PEACH PATCH

SERVES 1

INGREDIENTS

2 ounces peach-infused
Lyon White Rum (*see note*)

5 mint leaves

1 ounce lime juice

Ginger beer

DIRECTIONS

- 1 | Put 2 ounces of peach rum, mint leaves, and lime juice into a cocktail shaker. Put the top on the shaker and shake well. Strain into a glass with ice. Top with ginger beer.

Note: To make your peach-infused rum, fill a 1-quart canning jar with freshly sliced Maryland peaches and add rum to cover. Allow to steep for 1 week, shaking the jar every day. After a week, strain through a coffee filter into a container and refrigerate until ready to use.