**A close up of a necklace

Description automatically generated**

**Peach Crisp**

4-5 C fresh WHFF peaches, sliced

½ tsp ground cinnamon

3 Tbsp sugar

1 C plus 3 Tbsp flour, divided

1 C old-fashioned oats

1 C brown sugar, packed

1 C butter, cold

Whipped cream or ice cream (optional)

Preheat over to 350. Lightly grease 9X13 glass pan. Mix peaches, cinnamon, sugar, and 3 Tbsp flour. Add to pan. Mix rest of flour oats and brown sugar. Cut in butter. Sprinkle butter mixture over peaches. Bake uncovered for 45 minutes. Best served warm with whipped or ice cream. Enjoy!

**Gingered Peach Jam**

6 WHFF peaches

3 cups sugar

2 Tbsp. Chopped ginger

1 Tbsp. lemon juice

¼ tsp. salt

Place peaches in large pot of boiling water for 1 min; rinse in cold water and peel. Remove pits and cut into wedges (about 6 cups). Transfer to the bowl of a food processor and pulse until coarsely chopped. In a medium stainless steel saucepan, combine peaches, sugar, ginger, lemon juice, and salt. Simmer over medium heat, stirring occasionally, until thickened, about 30 minutes. Ladle into Mason Jars and cool. Refrigerate overnight. Store in refrigerator for up to 1 month.

**Peach Pie**

*(inspired by* [*www.adrianasbestrecipes.com*](http://www.adrianasbestrecipes.com)*)*

4 WHFF peaches

4 C water

¼ C butter, cold

2 refrigerated pie crusts, thawed or make your own

2 ½ C granulated sugar

1 Tbsp cornstarch

1 Tbsp apple pie spice

1 Tbsp ground cinnamon

1 Tbsp ground clove

1 egg

1/3 C milk

Preheat oven to 375. Add 4 C of water to pan and let boil. Add peaches one by one and allow them to soak for 3 – 5 minutes. Peel the peaches and cut into wedges using a pairing knife. Place the wedges in a bowl & season with sugar, spices and cornstarch. Mix well and set aside. Prepare 1 pie crust, as directed in pie plate. Using a fork, prick holes in crust to allow crust to cook through. Add peaches and cut in butter. Place additional pie crust over peaches and flute edges of pie crust together. Pierce top pie crust with a knife to allow steam to escape. Beat the egg with milk and brush egg mixture lightly on top crust. Bake in the over for 15-20 minutes.

**Peach Lemonade**

*(inspired by www.TasteofHome.com)*

4 C water, divided

2 WHFF peaches, chopped

1 C sugar

¾ C lemon juice

1 lemon, sliced

Mint sprigs, optional

In a small saucepan, bring 2 C water, WHFF peaches and sugar to a boil. Reduce heat; cover, simmer for 5-7 minutes or until peaches are tender. Remove from heat. Cool. Strain, discard peach skins.