

Peach Cakes Recipe

By Jeanne Fante

Makes about 16 Peach Cakes

Dough Ingredients

1/3 cup butter
1 cup sugar
2 eggs
1-1/2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
6 tablespoons milk
1 tablespoon peach brandy or .5 teaspoon vanilla extract

Custard Ingredients

3 egg yolks
1/2 cup sugar
1/4 cup flour
1 cup milk
2 teaspoons peach brandy or .5 teaspoon vanilla extract
1 tablespoon butter (optional)

Coloring Ingredients

1 package (3 oz.) peach flavored gelatin or red gelatin
2 tablespoons peach brandy (optional)
Red food color (if desired)

- Prepare gelatin according to package directions.
- Mix with peach brandy (optional).
- Add red food color, if necessary or desired.

Coating Ingredients

1/2 cup granulated sugar
1/2 cup confectioners sugar
Red food color
Yellow food color

- Mix sugars together.
- Add food coloring in very small quantities to get the color of peach.

TO PREPARE DOUGH

- Blend butter, sugar and eggs and mix well.
- Stir together flour, salt and baking powder.
- Combine moist and dry mixtures.
- Add milk and flavoring.
- Blend well.

TO PREPARE MOLD

- Grease and flour each cavity of the Peach Mold and the outside of the Nail Heads.

TO BAKE DOUGH

- Preheat the oven to 350° F.
- Drop 1 tablespoon of batter, full and dripping, into each cavity of the mold.
- Bake for about 12 minutes.
- When cakes have risen, and a slight, still white "crust" begins to form, insert nail heads, cup down, in the center of each cake to make a depression that will look like the peach.
- Bake 2 or 3 minutes more.
- Cakes are done as soon as they start to pull away from the edge.
- Remove the cakes from the oven before any browning occurs.

TO PREPARE THE CUSTARD

- Combine the ingredients in a saucepan over low heat.
- Whisk continuously, until custard thickens.
- (Vanilla pudding may be substituted.)

FINAL PREPARATION

- Remove the nail heads from the cakes.
- Remove the cakes from the cavities of the mold.
- Using a toothpick, or small brush, paint streaks in center "pit" area with red food color.
- Brush the flat side of each cake with the gelatin mixture.
- Fill every "pit" area with a teaspoon of custard.
- Join together 2 cakes, slightly off-center, to form a peach.
- Brush the outside of each peach with gelatin mixture, being careful not to soak.
- This gives the peaches a light coloring and, when dry, some firmness.
- Roll in peach-colored sugar mixture for the coating, rolling in your hands also to press sugar into the moist cake, bringing out the color.
- Decorate with a leaf and allow to dry.

Peach Cakes Supreme

These cakes are baked in round balls and joined together to resemble a peach.

"This is my favorite recipe." - Jeanne Fante

Makes 15 to 18 small size peaches about 1-3/4" round.

Cream Filling Ingredients

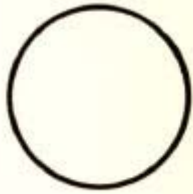
2 slightly beaten large eggs
1/3 cup enriched flour
1/2 tsp. salt
2 scant cups milk
1-1/2 tsp. vanilla extract
1/2 tsp. orange flavor
1/2 cup sugar

Peach Cakes Ingredients

1/2 cup Crisco, plus 1 tbsp.
3/4 cup sugar
3 extra large eggs
1/4 cup milk
3-1/4 to 3-1/2 cups flour, sifted after measuring
3 level tsp. baking powder
1/2 tsp. each, almond and orange flavor
Pinch of salt
1 tsp. vanilla extract
Almond slices, optional

Coloring Ingredients

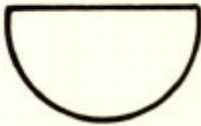
1/4 cup water
1/2 cup sweet Vermouth
1 tsp. or less, red food coloring
1/2 to 3/4 cup granulated sugar (for sprinkling)



Ball of peach cakes batter



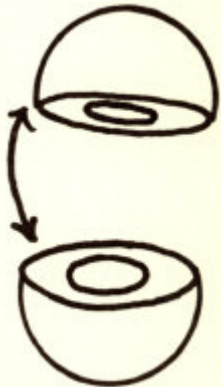
Ball of batter with flattened underside before baking



Baked peach half positioned for cooling



Baked peach half with center scooped out for insertion of cream



Filled peach halves being joined together



Completed peach cake

MAKING THE CREAM FILLING

Prepare this cream first, before baking the peach halves.

- Mix dry ingredients together, and slowly stir in the milk.
 - Cook and stir over low heat, until the mixture boils and thickens.
 - Cook a few minutes longer.
 - Stir a little hot mixture into the eggs, pour back into the remaining hot mixture, stirring constantly, bringing it just to boiling.
 - Cool slightly, add orange flavor and vanilla, cover the surface with paper towels and cool well in the refrigerator.
- This makes approximately 2-1/4 full cups and is really out of this world, but keep cream thick.
- Note: I prefer to cover cream with paper towels, because wax paper sweats sometimes, making the cream watery.

MAKING THE PEACH CAKES

- Preheat your oven to 325°F.
- Beat Crisco and sugar together until smooth and not gritty, for about 10 minutes.
- Add eggs, 1 at a time, beating well after each addition.
 - Add milk, flavors and flour, beat well until blended. (Do not over-beat when adding the flour.)
 - Batter should be firm but soft and slightly sticky to the touch.
 - Try to avoid using any extra flour or the texture will be rough.
 - Grease and flour a large cookie sheet.
- Pick up a portion of the batter about the size of a walnut or slightly larger and roll the batter into a well rounded ball. (Do not roll too high.)
- As you roll the batter into a ball, make sure all ingredients are well blended and smooth.
 - Place each ball on the greased and floured cookie sheet about 1-1/2" apart, because the balls will expand. Press down on tops lightly with palm of hand to avoid cracks while baking.
- Place in the preheated oven at 325°F for 18 or 20 minutes or until they do not dimple when touched.
- Remove from oven, place on cooling racks.
 - While still warm, make a cross in the center of the flat underside with a sharp knife and scoop out about an inch circle of the cake from the center. Do not dig too deep, or you will damage the round surface at the top.
 - This scooped out center is made so that the cream filling can be placed in each hollowed half and joined together.

MAKING THE COLORING

- Mix water, Vermouth, or any liquor preferred, and red coloring.
- Do not add red coloring all at once, use your own judgment as to color.
- Paint each scooped out peach half hollow, with the colored Vermouth, lightly.

- Do not moisten centers too much.
- Set aside on racks to dry, with the hollow side up.

PUTTING IT ALL TOGETHER

- Place about 1 teaspoon of the cooled cream filling into each painted hollow of the peach halves.
- If you prefer a slice of almond in the cream, place it only in 1 of the 2 halves that are to be joined together.

- Gently squeeze the 2 filled halves together, making sure that they are securely joined with cream.
- Place gently on paper towels.
- With the remaining colored vermouth, paint the outsides of the 2 joined halves.
- Use a fine camel hair brush about 1/4" wide to paint the coloring on.
- Do not wet the brush too heavily, paint as lightly as possible.

- Place the painted peaches back on paper towels and sprinkle each one with granulated sugar, using a sugar shaker or sifter.
- Allow to dry well, insert a plastic or paper leaf in the center and place in colorful fluted paper cups.

- Chill in refrigerator or freeze for a later date.
- Cover well with plastic wrap in metal containers.

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