

2007 PEACHY RECIPE CONTEST



1st Place – Desserts

“Peachy Rolls”

By Wanda Porter

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| 1 pkg. hot roll mix | 1 egg |
| 1 c. peach nectar | 2 Tbsp. brown sugar |
| 2 Tbsp. butter | |

Mix hot roll mix according to directions substituting peach nectar for water and adding brown sugar.

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| 3 c. finely chopped peaches | ½ c. brown sugar |
| ½ Tsp. fruit protector | ½ Tsp. cinnamon |
| 2 Tbsp. butter | ⅓ c. chopped pecans |

Grease 13” x 9” pan. Roll dough into 15” x 10” rectangle. Spread butter evenly over dough. Mix peaches with fruit protector. Sprinkle dough with brown sugar & cinnamon. Add peaches & nuts. Roll tightly. Cut into 12 slices and place in pan. Let rise for 30 minutes. Bake in preheated 375 degree oven for about 25 minutes. Let cool for few minutes. Remove and drizzle with icing.

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| 1 c. powder sugar |
| 2 Tbsp. peach nectar |

Blend until smooth. Drizzle over warm rolls.