

THE GREAT PEACH EXPERIMENT

by ERIN SODERBERG DOWNING

PEACH FAMILY RECIPE BOOK



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When the Peach family inherits a small fortune, they undertake all kinds of madcap business ventures together with varying levels of success, all the while finding their way back to being a family.



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When Life Gives You Lemons, Make Peach Pie

After one of the inventions their mom came up with before she passed away sells, the Peach family becomes instant millionaires! So Dad has decided to buy a used food truck and have the Peaches spend the summer traveling the country selling pies. It will be the Great Peach Experiment—a summer of bonding while living out one of Mom’s dreams. Only one problem: none of them knows how to bake. . . .



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The Peach Pit

After the Peach family has returned home from running their food truck business selling their pies across the Midwest, Great Aunt Lucinda drops a big surprise: she wants to gift them her historic mansion! But there are conditions: they’re to turn it into a cozy and welcoming bed-and-breakfast, something the Peach kids’ mom always dreamed of before she passed away. And they only have until Thanksgiving to do the renovations and prove they can make the business work.



PEACH FAMILY RECIPE BOOK

LUCINDA'S FAMOUS PEACH PIE

Ingredients:

- 4–5 cups peeled and sliced peaches (5–8 peaches, depending on how big they are)
Frozen works just fine if you thaw them and drain the liquid after
- ½ cup sugar (more or less to your taste)
- ¼ cup brown sugar
- Premade or frozen pie crust, thawed
- 3–4 tablespoons cornstarch or flour (to thicken)
- 2 teaspoons lemon or Key lime juice (orange juice could work in a pinch—just need the acid!)
- 2–3 tablespoons melted butter
- ½ teaspoons cinnamon
- ¼–½ teaspoons nutmeg
- A healthy dash of cardamom and salt

Instructions:

1. Mix up sugar and fruit, then let that mix sit while you get your crusts ready.
2. Roll out half your crust dough to cover the bottom of your pie pan, and use whatever you like for the top: lattice top, crumb topping, double crust (but crumb topping is the best!)
3. Preheat oven to 375°F (temp depends on your oven). While it warms up, mix the fruit/sugar combo with the cornstarch and juice, then add the remaining ingredients.
4. Pour everything into your crust and figure out your choice of topping. Wrap the pie edges loosely with strips of foil so your crust doesn't burn. Have an adult bake it for about 40 minutes; peel off the foil. Bake until it's bubbly and the crust is nice and brown, maybe 10–20 minutes longer.
5. Cool, then top with plenty of ice cream.



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LUCY'S CRUMB TOPPING

Ingredients:

- $\frac{1}{3}$ cup sugar
- $\frac{1}{3}$ cup brown sugar
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ – $\frac{2}{3}$ cup cold butter, cut into chunks
- Dash of cinnamon or pumpkin pie spice
- Optional: some oats, to make it healthier

Instructions:

Mix all these ingredients together on the pulse setting of a food processor, or cut it all together by hand with two knives or a pastry blender.



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HERB'S CINNABALLS

Ingredients:

- Leftover pie crust dough
- 1 ½ tablespoons cinnamon
- ¼ cup sugar

Instructions:

1. Wash your hands.
2. Mix cinnamon and sugar in a bowl.
3. Get a clump of leftover crust dough.
4. Roll it into a ball.
5. Plop it into the cinnamon-and-sugar mixture.
6. Get an adult to bake them at 325°F for about 13 minutes until they're a pale golden brown (don't let them burn!) .
7. Let them cool and enjoy. Yum yum!



PEACH FAMILY RECIPE BOOK

FREDDY'S FAMOUS BLUEBERRY BUTTERMILK PANCAKES

Ingredients:

- 2 eggs
- 2 cups buttermilk
- ¼ cup vegetable oil
- 1 ¼ cups flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup blueberries, fresh or frozen and thawed (not sweetened!)

Instructions:

1. With the help of an adult, heat a griddle or pan to 400°F.
2. Beat eggs, buttermilk, and oil together in a bowl.
3. Add flour, sugar, baking powder, baking soda, and salt. Stir gently until the lumps are gone.
4. Blend in the blueberries (sometimes it turns the batter blue!).
5. Scoop out about ¼ cup of batter and cook pancakes on the griddle or pan until bubbles form and the edges of the pancake start to look dry. Turn and cook on the other side.



PEACH FAMILY RECIPE BOOK

COUSIN MILLIE'S FAMOUS APPLE MUFFINS

Ingredients:

- 2 eggs
- ½ cup vegetable oil
- 1 cup milk
- 1 teaspoon vanilla
- ½ cup brown sugar
- ½ cup applesauce (optional)
- 1¾ cups flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon allspice (optional)
- 1 large apple, peeled and diced

Instructions:

1. Preheat oven to 400°F.
2. Mix all the wet stuff—except the apple chunks—together in a bowl. In a separate bowl, mix all the dry ingredients together. Fold the dry ingredients into the wet ingredients and stir. Do not overmix! Gently stir in the apple chunks.
3. Put batter into a muffin tin—either greased or with muffin liners. Fill muffin tins about ⅔ full.
4. With the help of an adult, bake for 10–15 minutes, or until a toothpick stuck into the center of a muffin comes out clean.

Optional:

Top with a crumble topping mixture before you put muffins in the oven:

- ½ cup flour
- ¼ cup butter chopped into tiny bits
- ¼ cup brown sugar



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DAD'S DUTCH BABY PANCAKES

Ingredients:

- 2 medium apples
- $\frac{3}{4}$ cup sugar, divided
- 1 cup flour
- 1 cup milk
- 4 eggs
- 4 tablespoons butter

Instructions:

1. Preheat oven to 425°F.
2. With an adult helper, peel and slice apples and place in a bowl with $\frac{1}{4}$ cup sugar.
3. In another bowl, combine the flour and $\frac{1}{2}$ cup sugar.
4. Add milk and eggs to flour mixture and whisk until smooth.
5. Heat an iron skillet over medium-high heat. Add butter. Once butter is melted, add apples and then pour batter on top.
6. Ask an adult to heat the whole mess on the stove for 30 seconds, then put the pan in the preheated oven. Bake for 15 minutes.
7. It should come out all puffy and yummy, and you can serve topped with powdered sugar.



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FREDDY'S PEACH PIT "WELCOME" COOKIES

Ingredients:

- 2 sticks butter
- 1 cup brown sugar
- ½ cup white sugar
- 2 eggs
- 1 teaspoon vanilla (or more if you want)
- 2¼–2½ cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup oats
- 1 bag of chocolate chips/chocolate chunks or M&M's

Instructions:

1. Preheat oven to 375°F.
2. Beat butter and sugar together until super pale (about 2–3 minutes).
3. Mix in the eggs and vanilla.
4. When that's all yummy looking and smooth, add the rest of the ingredients. If you use an electric mixer, be careful not to turn it on too fast or your flour will fly everywhere!
5. Once the batter is ready, stir in (by hand) the chocolate.
6. Drop scoops of dough onto a baking sheet. Bake for about 6–10 minutes, depending on how big your cookie balls are.

Variations:

- Swap chocolate hazelnut spread or peanut butter for some of the butter.
- Add broken-up pretzel pieces for extra crunch!
- Toss in some nuts (not my fave).
- Sprinkle salt on top of each cookie right after they come out of the oven!
- Use butterscotch chips instead of chocolate chips.

