Summer is time for peaches -- and peach pie

If your idea of heaven is a fresh peach pie, you'll love Peach Pie Supreme. Our tasters -- both homegrown and office types -raved about this pie. .

It's easy to make, great on peach flavor and pretty as a pic-

Beginning cooks will find this an interesting combination which gives them an opportunity to try three distinctive textures. Peach Pie Supreme may become your summertime favorite.

PEACH PIE SUPREME

- 3 to 4 ripe peaches
- 1 8-ounce package cream cheese, softened
- 1/2 cup powdered sugar
- 1 3-ounce package of peach-flavored gelatin
- 1 butter-flavored ready-to-use pie
- crust
- Clear Sauce 1/2 cup sugar
- 1 cup water
 - 1 1/2 tablespoons cornstarch 1 tablespoon white corn syrup
 - Mix peach gelatin with 1 cup boiling water. Stir well and add 3/4 cup cold water.

Stir again, dissolving all the crystals, and pour into pie shell. Refrigerate until set.

Blend cream cheese and sugar. Spread gently over gelatin (be sure it is set first). Chill again.

While pie is chilling, slice peaches with skin on. Fan slices on top of cream cheese layer and top with sauce which has been cooked until clear, thickened and cooled slightly. Be sure sauce covers the peach slices completely. Refrigerate until ready to serve.

For garnish, top each slice of pie with a dollop of whipped topping, a fresh mint leaf and a slice of peach.

Unusual muffins are a new flip on an old favorite

What's that? A whiff of cinnamon and melting brown sugar . . . the scent of toasting pecans in the air . . . it must be . . . freshly baked cinnamon rolls! The widespread appeal of this sweet, fragrant treat needs no further explanation.

UPSIDE-DOWN CINNAMON MUFFINS

- 4 cups day-old bread cubes (about
- four slices) 1 cup milk
- 1/2 cup firmly packed brown sugar,
- 1/3 cup chopped pecans
- 1/4 cup butter, melted, divided
- 1 teaspoon ground cinnamon, divided 5 eggs
- 1/4 teaspoon cream of tartar
- 1 teaspoon vanilla 3/4 cup all-purpose flour
- 1 tablespoon baking powder

1/4 teaspoon salt

In a large mixing bowl, soak bread cubes in milk until soft, about 15 minutes. Meanwhile, stir together 6 tablespoons of the brown sugar,

pecans, 2 tablespoons of the butter and 1/2 teaspoon of the cinnamon. Spoon about 1 tablespoon brown sugar mixture into each of 12 wellgreased (3-inch diameter) muffin cups. Set aside.

Separate 3 of the eggs, reserving yolks. In small mixing bowl, beat 3 egg whites with cream of tartar at high speed until stiff but not dry, just until whites no longer slip when bowl is tilted. Set aside.

Beat reserved bread mixture until smooth. Blend in reserved egg yolks, remaining 2 eggs, brown sugar, butter and vanilla. Stir together flour, baking powder, salt and remaining cinnamon. Gradually beat flour mixture into batter just until blended. Gently, but thoroughly, fold reserved beaten whites into batter.

Pour a scant 1/2 cup batter into each prepared muffin cup. Bake in preheated 425 degrees Fahrenheit oven until tops are rounded and golden brown, about 20 minutes. To remove muffins, immediately run thin spatula or knife around sides of each muffin cup and turn pan upside down onto wire rack.

Makes 18 muffins.



Peach Pie Supreme is so easy to make that it's sure to become a favorite for family fare or that special occasion.



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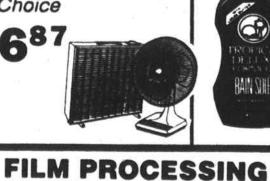
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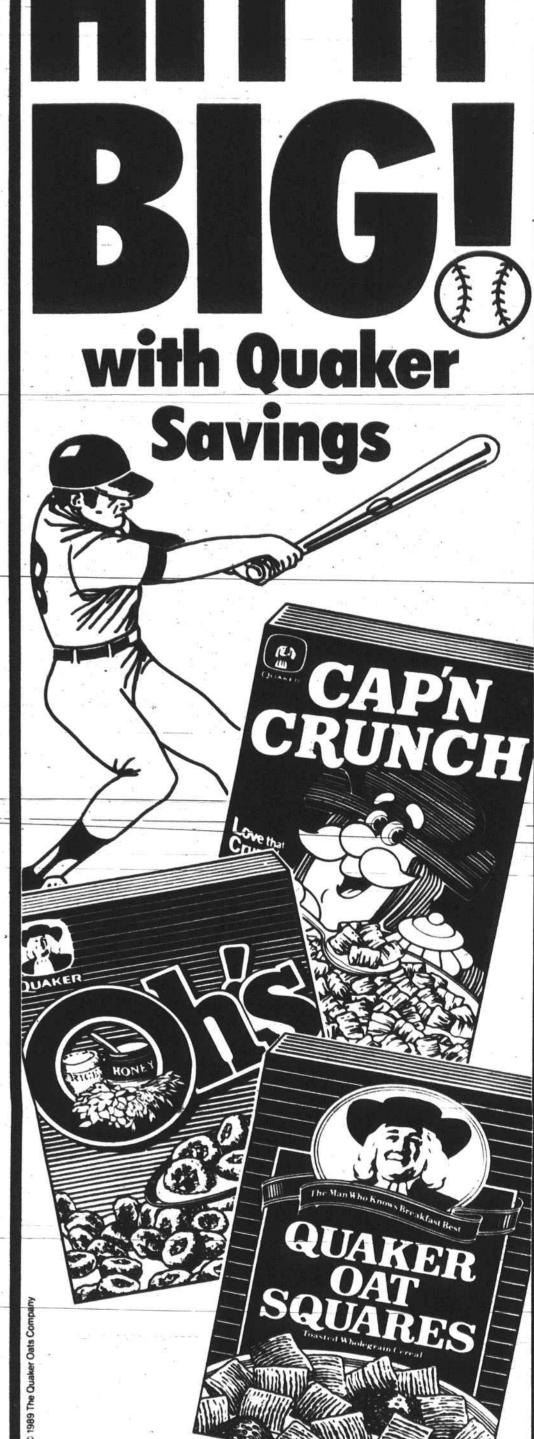
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