

Peaches & Cream

Chef Dave Oliveri and Emily Carter

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 2nd Place Team

Ingredients:

1 cup Sinton Dairy cream
½ cup sugar
1 tbsp. vanilla
2 Ela Family Farms peaches
1 tbsp. Sinton Dairy butter
1 tbsp. sugar
Cinnamon
Nutmeg

Instructions:

Whip cream, sugar and vanilla until stiff peaks form then set aside. Peel two peaches and cook for ten minutes in butter, 1 tbsp. butter and a dash of cinnamon and nutmeg. Place peaches in a bowl and top with whipped cream then crumble your favorite cookie or graham crackers on top.