

# Desserts

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# Peach Ice Cream



Creamy homemade peach ice cream made with ripe peaches, sugar, eggs, Pet Milk, whole milk, vanilla, and a splash of peach soft drink.

## Ingredients

- 1 Quart of Ripe Peaches
- 1 Can of Cream - Pet Milk
- 1 Can of Milk
- 2 tspn of Vanilla
- 2 Cups of Sugar
- 3 Eggs
- 12 oz Peach Soft Drink

## Instructions

1. Peel peaches and pit the peaches, cutting the peaches into quarters
2. Mix 0.5 cup of sugar into the cut peaches
3. Blend peaches
4. Mix the remaining sugar (1.5 Cups) in to 1 Can of Pet Milk and 1 Can of Whole Milk
5. Add 3 beaten eggs and mix in
6. Add 2 tspn of vanilla and blended peaches to mixture
7. Put liquid blend into ice cream machine freezer can
8. Put freezer can into freezer
9. Layer ice and salt into freezer, placing a layer of ice, then of salt, repeating till ice is level with top of freezer can
10. Put salt over the top of ice and start machine
11. Ice cream will be done when the machine has trouble stirring

# Honey Bun Cake



Moist Honey Bun cake baked in a bundt pan with Duncan Hines yellow cake mix, sour cream, eggs, vegetable oil, brown sugar, and cinnamon, topped with a sweet glaze of confectioner's sugar, milk, and vanilla extract.

## Ingredients

- 1 Bay Butter Recipe Yellow Cake Mix (Duncan Hines)
- 8 oz of Sour Cream
- 4 Eggs
- 3/4 Cup of Oil (Vegetable Oil)
- 1 Cup of brown sugar
- 2 tbsp cinnamon
- 2 Cups of confectioner's sugar
- 1/3 cup of milk
- 1 tsp of vanilla extract

# Instructions

## Cake

1. Mix all listed ingredients together
2. Mix 1 cup of brown sugar and 2 tbsp of cinnamon together
3. Pour half batter into bundt pan, evenly distributing around the pan
4. Add brown sugar and cinnamon mix on top, evenly
5. Put rest of mix into pan, then swirl the mixture with a knife
6. Put pan in oven at 325F for 45 minutes or until done
7. When done, take cake out of pan and put on plate

## Frosting

1. Mix confectioner's sugar, 1/3 cup of milk, and 1tsp of vanilla extract
2. Poke holes into cake, and spread icing on top of cake

# Cranberry Crunch



Crunchy cranberry dessert with a sweet oat crust and topping filled with cranberry sauce, providing a sweet and sour taste.

## Ingredients

- 2 Cups of Light Brown Sugar
- 1 Cup of Margarine
- 1/4 Cup of Shortening
- 1.5 Cups of Self Rising Flower

- 4 Cups of Quick Quaker Oats
- 32 oz of Can Cranberry Sauce

# Instructions

1. Preheat oven to 350F (325F for a glass dish)
2. In a large mixer bowl, beat margarine, shortening, and sugar until fluffy
3. Add flour and oats, mix until crumbly
4. Spread half the oat mixture into a greased 13x9 baking pan. Compress oat mixture firmly
5. Spread cranberry sauce over the crust
6. Spread remaining oat mixture over cranberry sauce and press firmly. Make sure not to press too firmly.
7. Bake for 20 to 30 minutes or until lightly browned.