

Peach Beehives

Wash and dry peaches.

Roll out pie crust (I use Pappy's pie crust. You can find it in the freezer aisle. I can usually get 3 small peaches out of one crust). Cut into 1" strips. Wrap peach by starting at the bottom and working around the peach to the top, to resemble a bee hive.

Overlap edges of the strips slightly so they stick together. Do not peel the peaches, or the crust will not stick. (If you are in a hurry, just roll out a circle, wrap it around the peach and tuck the edge in around the bottom of the peach). Roll in sugar and set on a cookie sheet.

Bake at 400 degrees for 45 minutes. I let mine cool about 45 minutes before serving.

Hard Sauce

(don't skip this part - it's what makes the dessert!)

4 T. room temperature butter

1 egg

1 t. vanilla

1/4 t. nutmeg

dash of salt

2 c. powdered sugar

1/3 cup cream

2 T. Brandy

Mix and put a large spoon full over the peach beehive. Serve with vanilla ice cream. Add more sauce if needed! Make enough sauce for 6-8 peaches.

