Frozen Peaches

Ingredients

- 1 crate peaches
- 8 cups water
- 6 cups sugar
- 1 1/2 tsp ascorbic acid per cup of syrup
- Wax paper

Instructions (Partially Inferred)

1. Boil water and sugar together until sugar is dissolved. Cool completely.
2. To each cup of cooled syrup, add 1 1/2 tsp ascorbic acid.
3. Scald peaches for 3/4 minute. Place in ice water, then drain.
4. Remove peals, and slice in half removing pit.
5. Pack about 5 1/2 peaches per quart container.
6. Cover peaches with cold syrup.
7. Crumble wax paper on top of peaches to hold them under the syrup.
8. Cover and freeze.

Frozen Peaches

8 cups water & 6 cups sugar for 1 crate of peaches.

Boil water & sugar till dissolved and cool. To each cup of syrup add 1 1/2 tsp ascorbic acid.

Scald peaches 3/4 min. Put in ice water — drain.

recipecardarchive.com | RCA0003-20260513-0003

Pack about 5 1/2 peaches to quart. Cover with cold syrup. Crumble wax paper on top of peaches to hold peaches under syrup. Cover & freeze.

recipecardarchive.com | RCA0003-20260513-0003