

GREAT DESSERT WITH Bay--Bay Laurel Peaches

Recipe submitted by Diane L.M. Wittig

INGREDIENTS:

1 (29 ounce) can peach halves, undrained	1/2 teaspoon onion salt
1 bay leaf	1 teaspoon honey
2 tablespoons butter	1/4 cup tarragon vinegar
1/2 teaspoon paprika	

DIRECTIONS:

Drain peaches, **reserving** liquid.

Arrange peach halves, cup side up, in an 8 inch square baking dish.

Set aside.

Combine reserved peach liquid, bay leaf and butter in a saucepan.

Bring to a boil; **boil** 1 minute.

Add paprika, onion salt, honey and vinegar to mixture, **stirring** well.

Pour over peaches.

Bake, uncovered, at 325 degrees for 20 to 25 minutes, or until thoroughly heated.

Remove bay leaf.

Yield: 8 servings.

GREAT DESSERT WITH Bay--Bay Leaf Pound Cake

Recipe submitted by Diane L.M. Wittig

INGREDIENTS:

5 bay leaves (preferably fresh)
1/2 cup milk
1/2 cup butter, softened
3/4 cup sugar
2 eggs, room temperature
1 1/2 cups cake flour
1 teaspoon baking powder

DIRECTIONS:

Mix together milk and bay leaves in saucepan.
Bring to simmer, **stirring** occasionally.
Remove from heat and cool completely.
Beat butter until creamy.
Add sugar; **beat** until creamy.
Add eggs, **beating** until fluffy.
Sift together flour and baking powder.
Add to creamed mixture, **stirring** just until blended.
Strain milk and **discard** bay leaves.
Mix cooled milk into batter just until blended.
Spread into greased and floured 8 inch by 4 inch loaf pan.
Bake at 350 degrees for 40 to 50 minutes.
Cool for 10 minutes on rack before **removing** from pan.
Serve plain or topped with puréed strawberries or peaches.

Yield: 12 servings.