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How to Freeze Peaches

1. Slip the skins off the peaches: Bring a pot of water to a boil and gently place your peaches in the hot bath for about 30-60 seconds. Remove the peaches with a slotted spoon into a bowl with ice water. After 10 seconds or so, the peach skins can easily be peeled off in the ice bath.
2. Cut the peaches. You can either slice the peaches in half, quarter them, or cut them in slices.
3. Toss your cut peaches in a lemon/water bath. This will prevent the peaches from developing a brown appearance. Use a 4:1 ratio of water to lemon juice.
4. Drain liquid and place your peaches on a cookie sheet lined with parchment paper. Be sure they each have their own spot on the sheet to prevent peaches from sticking together. Place the cookie sheet in the freezer. It generally takes a couple hours for them to fully freeze.
5. Once frozen, remove with spatula and place the peaches in your freezer-friendly container of choice. Enjoy all year long!