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How to Freeze Peaches

1. OPTIONAL: 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.

You can slice and freeze with the skin on. The skin will peel off when you thaw the peaches.

2. Cut the peaches. You can either cut the peaches in half, quarter them, or cut them into slices.
3. 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.
4. Before placing in the freezer, sprinkle the peaches with Fruit Fresh to keep them from oxidizing and turning brown.
5. Place the cookie sheet in the freezer. It generally takes a couple hours for them to fully freeze.
6. Once frozen, remove with spatula and place the peaches in your freezer-friendly container of choice. Enjoy all year long!