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Moraga Peach Recipe Contest Turned Upside Down

By Susie Iventosch



Moraga Peach Recipe Contest grand prize winners Juliann Hall, 11, and brother Jonathan, 7. Photo Erika Boehnke

I am so happy he didn't, because I look forward to seeing more of their dishes in future recipe contests! They are considering making a dish for the upcoming Pear and Wine Festival Pear Recipe Contest.

"It would be fun to do it again next year," Jonathan said. "There is also an apple and pear contest coming up that we are going to do, but we're still deciding what to make."

So far, Jonathan's favorite thing to make is cranberry smoothies. "I make them with cranberry juice, chocolate syrup and six ice cubes ... and if you want it really thick, just add more ice!"

The Hall siblings won a \$100 gift certificate to Williams Sonoma for their efforts, but have not yet spent it or quite yet decided what they want to purchase with it.

Their mom, Massai Hall, said, "They might give me the \$100 gift certificate and trade it in for \$100 from their dad, so they can add to their bee hives."

So far, they say their hives have not yet produced honey, but they are hoping they will this next year.

Other category winners: Gwen Prichard, for her Curry Quinoa Peach Salad; Teresa Goodfello

The results from the Moraga Peach Recipe Contest are in and oh, my, are they ever delicious recipes! They are very pretty, too, with the beautiful, ripe peach color in all its splendor.

This year, the grand prize winners were quite young ... Juliann Hall, 11, and her brother, Jonathan, 7, of Orinda. They created an amazing peach upside-down cake that literally "took the cake" in this year's contest. I made their recipe for a dinner party last Friday and all of my guests loved it!

Juliann and Jonathan heard about the Peach Recipe Contest one day at the Moraga Farmers' Market and Juliann thought, "What a fun thing to do!"

Jonathan told me that they thought about the contest for about a week and decided it would be easier to do it together.

"I didn't do much of the cooking, because I usually help my grandpa, but I made some of the decisions," he pointed out.

So, together they found this recipe on the Internet and with the help of their grandmother, Beverly Hall, they baked their award-winning upside-down cake!

Juliann said she was present at the Farmers' Market when they announced that she and her brother had won the Grand Prize.

"I was so excited that I was shaking," she remarked.

Jonathan, who was also present at the announcement of the winners, said, "When I found out we won, I had goosebumps and I almost had a heart attack!"

for her Healthy Peach Crostata; Bob Newsted for Bob and Nicole's Peach Tart; and AJ and Cyril Russell for their Gluten-free Peach Upside-down Cake. For recipes and photos, please visit our website: www.lamorindaweekly.com.

More Upcoming Recipe Contests ...

Don't forget the Moraga Pear and Wine Festival Pear Recipe Contest, to be held at the festival from 10 a.m. to 4 p.m. Saturday, Sept. 27. Visit the Town of Moraga website (<http://www.moraga.ca.us>) for an application form and more information on the festival and the recipe contest.

Also, the Friends of the Wagner Ranch Nature Area will be hosting The 5th Annual Olive Festival on Sunday, Oct. 12 and they are sponsoring an Olive Recipe Contest as part of the festivities. Please visit their website for more information about the festival and the recipe contest at <http://www.fwrna.org/>.



Juliann and Jonathan Hall's Peach Upside-down Cake Photo Susie Iventosch

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INGREDIENTS

3/4 cup butter softened, divided
1/2 cup packed brown sugar
2 cups sliced peeled fresh peaches
3/4 cup sugar
1 egg
1 teaspoon vanilla extract
1-1/4 cups all-purpose flour
1-1/4 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk

DIRECTIONS

1. Melt 1/4 cup butter, pour into an ungreased 9-inch round baking pan. Sprinkle with brown sugar. Arrange peach slices in a single layer over sugar.
2. In a large bowl, cream sugar and remaining butter until light and fluffy. Beat in the egg and vanilla. Combine the flour, baking powder, and salt. Add to creamed mixture, alternately with milk, beating well after each addition. Spoon over peaches.
3. Bake at 350 degrees for 45-50 minutes or until toothpick inserted near the center comes out clean.

Cool for 10 minutes before inverting onto a serving plate, peaches side up! Enjoy!

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[back](#)

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