



2011 Peach Recipes – South Carolina Peach Festival Winning Dessert Recipes

First Place- Peaches and Cream Cake - by Estelle Willis

Ingredients for cake – 2 cups pureed peaches, 1 yellow cake mix, 3 eggs, ¼ cup oil,

1/3 cup whipping cream, mix and bake in a greased pan on 350 degrees for 20-30 minutes.

Ingredients for frosting - 2 cups chopped peaches, 1 box vanilla pudding, 12oz cool whip. Mix ½ cup sugar and 2 cups chopped peaches and spread between cake layers.

Peel and chop four cups of fresh peaches. Puree two cups of fresh peaches in food processor. Heat oven to 350 degrees. Spray bottom of (2) 9-inch cake pans and bake 20 to 30 minutes until peaches come out clean. Pour one box yellow cake mix in mixer bowl; add ½ cup oil, ½ cup whipping cream and 3 eggs. Beat until mixed, add 2 cups pureed peaches and mix for one minute. Pour into pan and bake. While cake is baking add ½ cup sugar to the two cups of chopped peaches. Add one box instant vanilla pudding and stir well with wire whisk, fold in 12oz cool whip. When cake is done cool completely on wire rack. Place one layer of cake on plate and cover with one cup of peaches, sugar and cool whip. Add the second layer of cake and cover with one cup of peaches, sugar and cool whip. Refrigerate and enjoy.

Second Place- Peach Trifle Delight – by Jill Hodge

Ingredients – 1 yellow cake mix, 2 small boxes of vanilla instant pudding, 2 ¾ cups of milk, 3 cups of peaches, 1 cup of blueberries, one 12oz cool whip, one cup of chopped nuts.

1st step – Bake according to package directions, cool completely. Slice and cook peaches with one cup of sugar added for 15 minutes, cool. Mix pudding mix with milk and let set in fridge for 1 hour.

2nd step – Crumble cake into bite size pieces. Pour half of pudding mix over cake. Add 1 ½ cup of peaches on top with ½ a cup of blueberries around edge. Then add ½ cool whip and top with ½ cup of nuts. Repeat for 2nd layer of all ingredients. Decorate top with peaches and nuts. Let set in fridge for 8 hours or overnight.



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3rd Place- Peaches and Cream White Chocolate Mousse – by Karen Lavender

Ingredients – Crust - 1-1/2 cups graham cracker crumbs, 1 stick of butter, melted, 1/4 cup sugar, 1/2 cup sliced almonds, lightly toasted

Ingredients - Filling - 3 boxes cream cheese, softened, 1-cup sugar, 1 TBSP orange zest, 1 TSP peach schnapps

1/2 cup peach puree, 1/4 cup fresh squeezed orange juice, 1 packet plain gelatin

2 - 1/2 cups heavy whipping cream, divided, 10ozs. White-chocolate, melted

2 cups fresh peaches, diced, 1 oz. white chocolate curls (for garnish)

1 cup sliced fresh peaches (for garnish)-

Line a 10 - inch spring form cake pan with wax or parchment paper. Spray sides of pan with non-stick cooking spray. Mix crust ingredients and press into pan and up sides 1 inch. Beat cream cheese until fluffy. Beat in zest and 1 cup sugar. In a small saucepan, heat 1/2 cup whipping cream on medium heat until bubbly, stirring frequently. Add in the 10 oz. white chocolate and stir until melted. Set aside to cool.

In a small bowl, mix together the gelatin, peach puree, peach schnapps and orange juice with a whisk. Let stand 2 minutes. Combine the chocolate mixture with the peach puree/orange juice mixture and beat into the cream cheese mixture until well combined. Gently stir in the 2 cups diced fresh peaches. In a large mixing bowl, beat 2 cups heavy whipping cream until soft peaks form, Carefully fold cream cheese and whipped mixtures together. Pour into spring form pan. Cover With plastic wrap and foil and place in freezer overnight.

Thaw for half an hour. Run a knife around edge of pan before releasing sides. _Place cake on serving plate and continue to thaw for approximately 2 hours before serving. Garnish with fresh peach slices and white chocolate curls as desired.