

Name: Rosemary Salak

### Peaches 'n' Cream Trifle

Make ahead and chill 8 hours.

Makes 14 servings.

3 tablespoons sugar

7 ripe peaches, peeled and sliced (4 cups)

1 3/4 cups whipping cream (can substitute one 12 ounce container frozen whipped topping, thawed)

1/4 cup sifted powdered sugar

Creme Anglaise (can substitute one 3 ounce package vanilla pudding mix and 1 3/4 cups milk)

Old Fashioned Home Made Pound Cake (can substitute one 16 ounce ready made frozen pound cake loaf)

1/2 cup amaretto (can substitute 1/2 cup orange juice)

1/4 cup sliced almonds, toasted

-Sprinkle sugar over peaches; toss and let stand 20 minutes or until juicy.

-Combine whipping cream and powdered sugar in a chilled mixing bowl. Beat at medium speed with an electric mixer until soft peaks form. Fold half of whipped cream into Creme Anglaise.

-Cut enough pound cake into 1 inch cubes to equal 6 cups. (Reserve remaining cake for other uses.) Place half of cake cubes in a 3 quart trifle bowl. Sprinkle 1/4 cup amaretto over cubes. Top with half each of Creme Anglaise mixture and peaches. Repeat layers.

-Spread remaining whipped cream on top of trifle. Cover and chill 8 hours. Sprinkle with almonds before serving.

### Creme Anglaise

2 cups milk or 1 cup milk and 1 cup half and half

1/2 cup sugar

5 egg yolks

1 teaspoon vanilla extract

-Bring milk to a simmer over medium heat. Beat sugar and egg yolks at high speed with an electric mixer until pale and mixture forms a ribbon.

-Gradually add hot mild to egg yolk mixture, whisking until blended; return to saucepan. Cook over low heat, stirring constantly, until custard thickens and coats a spoon. Remove from heat; pour through a wire-mesh strainer into a bowl, and cool 10 minutes. Stir in vanilla. Cover and chill. Makes 2 cups.

#### Old Fashioned Pound Cake

Makes 14 servings.

2 cups butter, softened  
2 3/4 cups sugar  
6 large eggs  
3 3/4 cups all-purpose flour  
1/8 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/2 cup milk  
1 teaspoon vanilla extract

-Beat butter at medium speed with an electric mixer 2 minutes or until creamy. Gradually add sugar, beating 5-7 minutes. Add eggs, one at a time, beating just until yellow disappears.

-Combine flour, salt, and nutmeg in a large bowl; add to butter mixture alternately with milk, beginning and ending with flour mixture.

-Mix at low speed after each addition just until mixture is blended. Stir in vanilla. Spoon batter into a greased and floured 10 inch tube pan.

-Bake at 325 degrees for 1 hour and 15-20 minutes or until a wooden pick inserted in center comes out clean. Cool in pan or on a wire rack 10-15 minutes; remove from pan and cool completely on wire rack.