

2006 PEACH RECIPE CONTEST WINNER
Second Place Winner – Valerie Puntillo

Creamy Peach Cake With Sour Peach Filling

Cake

- 1 Box Betty Crocker Cake Mix Homemade cake mix
- 1 ¼ cups water
- 1 /3 cup Vegetable Oil
- 3 Eggs
- 1 Box Peach Flavored Gelatin
- ½ cup Chopped Peaches

Filling

- 1 Box Peach Flavored Gelatin
- ¼ cup Water
- 4 ½ cups Powdered Sugar
- ½ cup Butter, Softened
- 2 Tsp. Lemon Juice
- 2 to 3 Tsp. Water
- Red & Yellow Food Coloring

Beat cake mix, 1 ¼ cups water, oil, eggs ½ cup peaches and 1 box dry peach gelatin. Divide batter between lightly greased pans and bake. Cool 10 minutes. Loosen sides with a knife, continue cooling completely for 1 hour.

Frosting

Stir 1 box gelatin (dry) into ¼ cup water. Microwave uncovered in High about 1 minute 30 seconds, stirring 2 or 3 times to dissolve gelatin, until mixture boils. Beat gelatin mixture, powdered sugar, butter, lemon juice and 2 Tsp. water on low speed until frosting is thick but spreadable. Add additional water if needed to make frosting spreadable.

On serving plate, place 1 cake , rounded side down; spread with ½ cup frosting. Drop 2 drops red food coloring and 1 drop yellow food coloring on frosting on cake; swirl with spatula to create deep orange. Top with second cake, rounded side up, frost side and top of cake. Garnish and decorate as desired. Store at room temperature and enjoy!

Recipe Courtesy of McLeod Farms, www.macspride.com.