

Peach Cream Cake

By: Hattie Wilkerson

Ingredients:

- 2 cups sliced peaches (1 cup puree)
- 1 tube (7 oz.) almond paste
- 1 box (18.25 oz.) French Vanilla Cake Mix
- 4 drops yellow food coloring
- 3 large eggs
- ½ cup corn oil
- 1 cup shredded firm peaches

Directions:

Preheat oven to 350 degrees. In food processor, puree peaches. In same food processor, pulse almond paste and 1 cup of peach puree.

In a bowl, use an electric mixer on medium speed, beat almond mixture, cake mix, eggs, corn oil, 4 drops of yellow food coloring and ¼ cup of water for 30 seconds; scrape sides of bowl down. Beat for two minutes more. Add shredded peaches in and beat again. Pour batter into greased angel food pan.

Bake for 40 minutes. Let cool completely cut into two layers. Frost layers with the peach cream frosting.

Peach Cream Frosting:

- 4 oz. cream cheese frosting (room temperature)
- ¼ cup butter cream (room temperature)
- 1 tsp. vanilla
- 4 or 5 drops of yellow food coloring
- 2 lbs. powdered sugar
- ½ cup of chopped (finely) peaches

Beat cream cheese and butter. Add vanilla and food coloring. Add powdered sugar gradually; then add peaches and mix well with mixer on medium speed. Frost cake layers and decorate with sliced peaches.

Recipe Courtesy of McLeod Farms, www.macspride.com