

## **Peach Angel**

Angel Food Cake

Homemade Vanilla Pudding

2 cups cooked peaches

¼ cup confectioners' sugar (plus additional for dusting)

### **Homemade Vanilla Pudding Ingredients:**

- 2 cups milk
- ½ cup white sugar
- 3 tbsp cornstarch
- ¼ tsp salt
- 1 tsp vanilla extract
- 1 tbsp butter
- 1 cup chopped or sliced peaches

### **Directions:**

In a medium saucepan over medium heat, heat milk until bubbles form at edges. In a bowl, combine sugar, cornstarch and salt. Pour into hot milk, a little at a time, stirring to dissolve. Add peaches. Continue to cook and stir until mixture thickens enough to coat the back of a metal spoon. Do not boil. Remove from heat, stir in vanilla and butter. Pour into serving dishes. Chill. Prepare cake.

### **Cake Ingredients:**

- 1 ½ cups flour and 1/3 cup granulated sugar sifted together
- 1 1/3 cup granulated sugar
- 1 ½ tsp vanilla extract
- 1 ½ tsp cream of tartar
- ¼ tsp salt
- 12 large eggs at room temperature (better volume)

Preheat oven to 350 degrees. Line two 15 ½ X 10 ½ X 1 inch jelly roll pans with aluminum foil.

Sift together flour and 1/3 cup sugar. Sift together at least twice to evenly distribute the sugar within the flour. Set aside. Whisk egg whites until they begin to froth. Add cream of tartar and salt. Continue to whisk until the egg whites reach soft peaks. Add 1 1/3 cup sugar gradually 2 tbsp at a time while whisking. Add vanilla extract. Continue to whisk until stiff peaks occur. Sift a thin layer of flour mixture over the top. Use a spatula to fold the flour into the egg whites. Do not stir the flour in or over mix. Continue sifting and folding flour/sugar mixture until all mixture has been folded in.

Spread evenly into pans. Bake 15 minutes or until set. Invert cakes at once onto clean dishtowels dusted with confectioners' sugar. Remove foil carefully. Roll up each cake, starting at short end. Cool.

Unroll cakes. Spread 1 cup of pudding/peach filling within 1 inch of edges on each cake. Re-roll, place seam side down on serving plate. Dust with confectioners' sugar and serve. Enjoy!

For a faster dessert substitute homemade Angel Food Cake with a box mix, use 1 (21 ounce) can peach filling and 1 package (3 oz) vanilla pudding.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com)