

**2010 Peach Festival Recipe Winner**  
**First Place Winner – Sue Schmitzer**

**Triple Layer Peach Mousse Cake**

3 Cake Layers  
Soaking Syrup  
Peach Mousse  
Peach Buttercream Frosting

**Ingredients for Cake Layers:**

- 1  $\frac{3}{4}$  cups cake flour
- 3  $\frac{3}{4}$  tsp baking powder
- $\frac{1}{2}$  tsp salt
- 1 cup heavy whipping cream
- 1 tsp vanilla
- 1 tsp almond extract
- 1  $\frac{1}{4}$  cups sugar
- 2 whole eggs
- 2 egg yolks
- 3 tbsp buttermilk

Preheat oven to 350 degrees. Grease three (3) 9 inch layer cake pans. Line bottoms with parchment paper; grease parchment paper circle. Set aside. Sift together flour, baking powder and salt. Put back in sifter and set aside. In large mixing bowl and with mixer at high speed, whip heavy cream with vanilla and almond until soft peaks form. Reduce mixer speed to low and gradually beat in sugar. Beat in eggs and egg yolks, beating until soft peaks again form. Sift  $\frac{1}{3}$  of the flour mixture over cake batter and fold in by hand with a spatula until well blended. Repeat twice more. Fold in buttermilk. Evenly spread in prepared pans. Bake until toothpick inserted in center comes out clean, about 15 to 18 minutes. Cool on a wire rack for 10 minutes. Remove from pans by inverting onto a cooling rack. Peel off parchment paper; invert again and completely cool, bottom side down, on wire rack.

**Soaking Syrup**

- 2 tbsp sugar
- $\frac{1}{4}$  cup water
- 2 tbsp peach schnapps liqueur

Combine sugar and water in a small saucepan. Heat to simmer and stir until sugar dissolves. Continue simmering until reduced to  $\frac{1}{4}$  cup. Remove from heat and stir in peach schnapps. Set aside to cool.

### **Peach Mousse**

- 4 peaches, about 1 ½ pounds, peeled and pitted
- 1 tbsp fresh lemon juice
- ¼ cup sugar
- ¼ cup water
- 2 tsp unflavored gelatin
- 2 tbsp peach schnapps
- 1 cup heavy whipping cream

Coarsely chop peaches and combine with lemon juice, sugar and water in medium saucepan over high heat. Bring to a boil; lower the heat to medium low and cook until peaches are soft. Transfer to a blender and puree. Measure out 2 cups of puree into a large bowl. Reserve remainder. In a small dish, sprinkle gelatin over peach schnapps. Let stand for 5 minutes to soften. Microwave on high for 10 seconds and stir well to dissolve. Stir gelatin mixture into the 2 cups of peach puree. Set aside. Whip cream until stiff. Fold into peach puree. Refrigerate while making frosting.

### **Peach Buttercream Frosting**

- 1/4 cup butter
- ½ cup shortening
- 2 pounds (32 oz) powdered sugar
- ½ cup plus 2 tbsp reserved peach puree
- 1 tsp peach schnapps

Cream butter and shortening together. Gradually add powdered sugar, adding peach puree when necessary to keep frosting pliable. Beat together well. Beat in peach schnapps.

### **To Assemble**

Place one cake layer, top side down, onto cake plate. Brush top with half of the soaking syrup. With pastry bag and star tip, pipe a frosting well around the edge of the cake layer top. Fill in with half of the peach mousse. Top with 2nd layer and repeat as for the first layer. Top with third cake layer. Frost top and sides with remainder of the frosting. Drizzle any remaining peach puree over top of cake, if desired. Refrigerate.