

# 2009 PEACHY RECIPE CONTEST

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1<sup>st</sup> Place – Dessert

“Frozen Peach Mousse”

By Paige Lawhorn

## Mousse

- 3 ½ cups fresh peaches, peeled and sliced
- 1 ½ cups sugar
- 1 tbsp. fresh lemon juice
- 2 tsp. vanilla extract
- 1 ½ cups heavy cream, whipped

Place peaches, sugar, lemon juice and vanilla in blender. Puree until smooth. Fold in the whipped cream, and pour into large bowl. Cover mousse with plastic wrap and freeze three hours. Serve in parfait glasses. Makes 2 quarts.