

2009 PEACHY RECIPE CONTEST



2nd Place – Dessert

“Tropical Peach Cake”

By Clyde Sanders

1 box of Duncan Hines yellow cake mix
1 tbsp. of sour cream

Mix cake mix according to box directions. Add one tablespoon of sour cream. Follow baking instructions for a three-layer cake. Cool according to box directions.

Filling #1

2 ½ cups of chopped ripe Gilbert peaches (reserve ½ cup for icing once cooked)
¼ - ½ cup of sugar (depending upon sweetness of peaches)
1 tbsp. of cornstarch
1 tbsp. of water

Cook peaches until soft. Mix cornstarch and water and add to peaches. When thickened, remove from heat and take out ½ cup to use for icing.

Filling #2

½ cup of sour cream
½ cup of granulated sugar
½ cup of flaked coconut

Mix above three ingredients and set aside.

Icing

1 8 oz. package of softened 1/3 less fat cream cheese
1 8 oz. carton of sugar free Cool Whip or fat free
½ cup of reserved cooked peaches
½ tsp. of white vanilla

To softened cream cheese, add Cool Whip. When blended, add peaches and white vanilla.

On top of first layer of cooled cake, add an inch border of coconut filling around the outside of the first layer. Then fill the remainder of the layer with the peach filling. Top with second layer

and do the same thing—coconut filling border and peach filling in the middle. Now top with the third layer. Put icing on the sides of cake. On top layer put the coconut border and then add remaining peach filling on top. Put in refrigerator for at least one day. Serves 18.