

From Real Estate to Recipes!
JULY FEATURE RECIPE

Peach Cobbler Trifle
HAPPY JULY 4TH!

Ingredients:

- 2 sml pkg vanilla instant pudding
- 1 Cup sour cream
- 1 1/2 Cup milk
- 1/2 tsp orange zest
- 1/2 Cup powdered sugar
- 2 Cup heavy whipping cream
- 1 1/2 loaf pound cake
- 4 C Diced fresh peaches and let cool.

CRUMB MIXTURE

- 1 C graham cracker crumbs
 - 3/4 C sugar
 - 1/4 C quick oats
 - 1 tsp cinnamon
 - 1/4 tsp nutmeg
 - dash of clove
 - 6 Tbl melted butter
- * stir together well and spread on cookie sheet and bake 350 until lightly golden. Remove from oven and let cool.

Directions:

1. Cube cake into small bite size squares, set aside.
2. Whip heavy whipping cream until peaks. In a separate bowl whip milk, pudding and orange zest together until thick, fold in sour cream and once smooth fold in whipping cream.
3. Wash and slice peaches, stir in 1 Tbl lemon juice and 1+ Tbl sugar to keep them from browning. Set aside.
4. In Trifle dish, layer: cake, pudding, crumb mixture, peaches repeating until dish is full. Top with fresh peaches. Chill before serving. Peaches can brown easily so serve within a few hours of chilling.

