



Peaches and Cream Torte

Yield: 8 servings

1 package (9 oz.) yellow cake mix*

Creamy Filling

3 cups pitted and sliced Superfresh Growers peaches

Glaze (optional)

Whipped cream or topping, optional

Prepare yellow cake batter according to package directions. Pour into greased 9-inch tart pan. Bake at 325°F 25 to 30 minutes or until wooden pick inserted near center comes out clean. Cool 5 minutes in pan; invert onto rack and cool completely. Spread Creamy Filling (see below) on cooled cake. Arrange peach slices on filling. Spoon Glaze and pipe whipped cream along outer edge of torte, if desired.

Homemade Version: Beat 2 egg yolks and 2 tablespoons sugar in medium bowl until lemon-colored. Beat 2 egg whites until soft peaks form; gradually add 3 tablespoons sugar and beat until stiff but not dry. Fold white mixture into yolk mixture. Combine 1/2 cup flour and 1/2 teaspoon baking powder and mix well; fold into egg mixture. Pour into greased 9-inch tart pan. Bake at 375°F 15 to 20 minutes or until wooden pick inserted near center comes out clean. Cool 5 minutes in pan; invert onto rack and cool completely. Complete topping per directions above.

Creamy Filling: Combine 1/4 cup sugar, 2 tablespoons cornstarch and a dash of salt in medium saucepan. Stir in 3/4 cup milk. Cook and stir over medium-low heat until mixture comes to a boil and thickens. Stir small amount of hot mixture into 2 beaten eggs; mix well and slowly pour egg mixture into hot mixture. Cook and stir over low heat until mixture thickens. Remove from heat and stir in 2 teaspoons vanilla. Cool; cover surface with plastic wrap or waxed paper to prevent skin from forming on top. Makes 1 cup.

Glaze: Heat 1/2 cup peach preserves until melted; strain to remove fruit. Makes 1/4 cup.

*One-half of 18.2 oz. packaged cake mix may be used. Follow package directions for mixing batter.