



Category (Dessert)

## Peaches and Cream Sensation

Submitted by (Kathy Worrell)

<p><b><u>Recipe</u></b></p> <p><b>Crust:</b>          2 sleeves graham crackers, crushed (about 2-1/2 - 3 cups)          3 T granulated sugar          12 T butter (1-1/2 sticks), melted</p> <p><b>Creamy Filling:</b>          1-1/2 cups powdered sugar          8 oz. cream cheese, softened to room temperature          1/2 tsp. vanilla          2 cups heavy whipping cream, chilled          5-6 fresh peaches, peeled, pitted and sliced thinly</p>	<p><b><u>Grocery List</u></b></p> <p>Graham crackers          Granulated sugar          Butter          Powdered sugar          Cream cheese          Vanilla          Heavy whipping cream          6 fresh peaches</p>
<p><b><u>Directions</u></b></p> <p>In a medium bowl, stir together the graham cracker crumbs and granulated sugar. Stir in the melted butter until combined. Take out 1/3 cup of the crumbs and set aside for later. Press the remaining mixture on the bottom of a 9x13 inch pan. Refrigerate the crust while preparing the rest of the dessert.</p> <p>In a large bowl using an electric handheld mixer or in the bowl of an electric stand mixer, beat together the powdered sugar and cream cheese until light and smooth. Mix in the vanilla. Pour in the cold heavy cream and mix on low until the mixture starts to come together. Increase the speed to medium-high and mix until the mixture is thick and fluffy.</p> <p>Spread a thin layer of the cream filling over the chilled crust, about 1-1/2 cups of the mixture. Layer the peaches over the top of the cream. Dollop the remaining cream over the top of the peaches in large blobs and spread carefully to cover the peaches completely. Spread the cream filling all the way to the edges of the pan so that the peaches are well sealed inside the cream to prevent them from going brown. Sprinkle the reserved graham cracker mixture over the top. Cover with plastic wrap and chill for at least 2 hours or up to 12 hours before serving.</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>Crush the graham crackers in a food processor. Add the sugar and the melted butter and mix it all in the food processor.</p> <p>You can use light or regular cream cheese</p> <p>I got this recipe from <a href="http://Mel'sKitchenCafe.com">Mel'sKitchenCafe.com</a></p>

*Pheasant Ward  
Recipes*

