

## *Peaches 'N Cream Trifle*

*Would you consider sending the recipe for the peach dessert that you served for the Surf & Turf Dinner....Delicious!!!!..... Liz Lindquist*

The Trifle is one of your favorite desserts ..... always on the dessert buffet at our "Special Events Dinners". This is such a lovely dessert, served in a crystal footed Trifle Bowl. There are as many variations as you can think about creating. Adena like to use fresh fruits in season and our made from scratch cakes along with real whipped cream.

1 box white cake mix  
(baked according to directions) & cool completely  
4 cups fresh peaches  
(peeled and sliced)  
3 Tablespoons Sugar  
1 Tablespoon Amaretto  
8 ounces of whipped topping  
1/4 cup sliced almonds

Sprinkle sugar over peaches; toss and let stand for 10 minutes. Add amaretto to the peach mixture, and set aside.

In a glass bowl or trifle dish, place half of a cooled cake, cut into pieces. Top with half of the peach mixture, then half of the whipped topping. Sprinkle with 1/2 of the sliced almonds.

Repeat the three layers, cover and chill overnight.

Sprinkle with almonds before serving.