

A Charlotte That's A Peach Of A Fine Dessert

(NAPSA)—Here's a fresh approach to using canned peaches as part of a memorable dessert.

Using canned peaches may help a cook cut down on preparation time, but it won't cut down on nutrition or taste.

California Peach Charlotte

Ingredients:

- 3 (15-oz.) cans California Cling Peach slices, well drained (reserve 5 slices for garnish)
- 8 ounces (2 sticks) unsalted butter, at room temperature
- 1 cup sugar, preferably superfine
- 5 tablespoons Amaretto almond liqueur, Grand Marnier, or syrup from the peaches (if using peach syrup, add ½ teaspoon almond extract)
- 1½ cups finely ground almonds (reserve 1 tablespoon for garnish)
- 2 cups whipping cream
- 1 tablespoon sugar
- 1 teaspoon vanilla extract

Equipment:

- 1 8½" springform pan
- Waxed paper and plastic wrap

Preparation: Line the bottom of the springform pan with a circle of waxed paper.

Using an electric mixer, cream the butter and superfine sugar together for 4 or 5 minutes, until pale and airy. Add the Amaretto almond liqueur, Grand Marnier or reserved peach syrup and almond extract. Continue to beat for a few more minutes until the sugar has nearly dissolved. Blend in the almonds. Reserve.

Whip the cream with the sugar and vanilla until it just holds very soft peaks. Fold the lightly whipped cream



Even when used in a luxurious dish, such as this Charlotte, canned peaches can be a source of vitamins A, C and E.

completely into the almond mixture.

Cover the bottom of the springform pan with ⅓ of the almond cream. Arrange half of the peach slices in a sunburst pattern on the almond cream. Cover with another ⅓ of the almond cream. Repeat with another layer of peach slices and cover with the remaining almond cream. Firmly tap the filled pan onto work surface to settle the mixture and remove any air pockets that may have formed. Cover with plastic wrap and refrigerate for at least 5 hours or overnight. The California Peach Charlotte may be prepared a day in advance to this point.

To Serve: Remove the plastic wrap and run a knife around the edge of the pan. Unlatch the springform pan, leaving the ring in place. Place the selected serving plate upside down over the mold and reverse the finished charlotte onto the plate. Remove the ring and the bottom of the pan. Remove the waxed paper. Garnish with reserved peach slices and sprinkle with the reserved ground almonds. Refrigerate until service. For best results, slice with a damp knife.