



Ingredients:

150 g unsalted butter (for the dough)

4 eggs

1 cup sifted flour

1.5 cup caster sugar (about 220g)

1 tsp baking powder

2 boxes of peach jello (0.3 oz.= 8.5 g)

2 cans of peaches (each 29oz. =822g)

1 tsp vanilla (or 1 pack of sugar vanilla, 16g.)

Cream Layer:

1 - 3 oz package of peach Jello (small box)
1 c boiling water
1/2 c sugar
8 oz package of cream cheese (one block), softened
1 cup heavy whipping cream

Directions:

Mix the butter with the sugar until nice and fluffy. Add eggs, one at a time mixing well. Mix flour with baking powder and add gradually to the batter. Mix well each time.

Coat a cake pan with butter and dust with flour, tapping out the excess. Pour the batter into the baking dish. Bake in preheated oven in 350F (180C) for approx. 30 minutes.

Dissolve peach Jello with 1 cup boiling water. Let this mixture cool. In a large bowl, cream together sugar and cream cheese. In a separate bowl, whip the heavy cream to stiff peaks (don't make butter). Fold the whipped cream into the cream cheese mixture. Add the cooled peach Jello and hand whisk together. Pour cream mixture over cooled dough and chill until firm in the refrigerator.

Top with sliced peaches and return to fridge (you can also use fresh peaches-they would need to be peeled first)

Dissolve 2 pkg. peach jello in 2 c. boiling water and mix for two minutes. Combine ice cubes

and 1/2 c. cold water to make 1 1/4 cups. Add to jello, stirring until slightly thickened. Remove any unmelted ice. Wait until it will start more thickening and gently spoon jello over peaches.

Chill until firm about 3 hours.

Cut into squares to serve.