

Peach Icebox Cake

Simple flavors combine to make something magical with this no-bake “cake.” Best when made in advance, this peach icebox cake is sure to be the stand-out of any warm weather affair. It can be made in a large cake pan and served by the slice or prepared in a glass trifle dish and simply scooped out to enjoy.

Ingredients

Serves 10-12

- 6 fresh peaches
- 3 cups heavy cream
- 8 ounces mascarpone cheese
- 1 ea 5.3 oz container vanilla Greek yogurt
- $\frac{3}{4}$ cup sugar
- 1 tbsp pure vanilla extract
- 1 tsp pure almond extract
- 1 box graham crackers

Using an electric mixer, whip the cream, sugar, vanilla and almond extract until stiff peaks form. Set aside. In a medium mixing bowl, combine mascarpone cheese and yogurt with an electric mixer until smooth. Fold into whipped cream and set aside.

Wash and pit the peaches and slice into thin ($\frac{1}{8}$ inch) slices.

Start assembling your icebox cake by spreading a thin layer of cream mixture along the bottom of a trifle dish. Cover the cream with a single layer of graham crackers and add a layer of peach slices to completely cover the crackers. Repeat this process 5-6 times, ending with cream on top. Refrigerate for at least 4 hours (preferably overnight). Serve ice cold.

