

Orange Peach Cream

Ingredients:

1/2 Cup Water
1/4 Cup Lemon juice
2 3-oz. pkgs. Orange Jell-O Gelatin Dessert™
2 1/2 Cups Buttermilk
1/2 Cup Peach schnapps
2 1/2 Cups Whipping cream
4 Tbsp. White Chocolate Jell-O Instant
 Pudding and Pie Filling™

Grated coconut
Green food coloring
Assorted jellybeans
White chocolate bunny or lamb (optional)



Method:

In a medium pot, combine water, lemon juice and orange gelatin. Heat, stirring constantly to dissolve, but do not boil. Remove from heat and stir in buttermilk and peach schnapps. Place in refrigerator or freezer until egg white consistency.

In a large mixing bowl, combine whipping cream and white chocolate pudding mix. Using flat blade of Magic Wand™ or hand mixer, whip until firm. Remove machine. Put 1/3 of mixture into a decorating bag with a star tip and save for decoration. In 3 steps, fold orange mixture into whipped cream mixture with a whisk. Use an oval dish (2 qt.) or a ring mold. Spray with Pam™. Fill with mixture and chill a minimum of 4 hours. Cover with plastic and it will keep for up to 4 days.

To serve:

In a jar, combine coconut and food coloring. Shake vigorously to color coconut. Set aside. Invert chilled dish or ring mold onto an oval platter. Using decorating bag, decorate around bottom edge and over top of mold like a bow. Decorate around edge of platter with coconut to resemble grass. Sprinkle with jellybeans. Place chocolate figurine on top of dessert.

Hint: The ring mold looks pretty if you decorate with whipped cream kisses all around and use daisies and pansies instead of grass and the jellybeans.

Hint: This recipe may be used at any time of the year. Change the flavor of the Jell-O™ and you can make a football or a basketball, or a holiday wreath. Just use your imagination. You are the boss!

Remember: You are the Boss in the Kitchen!