

Creamy Peach Double Decker

Cynthia Rush

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 10

Yield: 5 cups

*1 can (16 ounce) sliced
peaches, drained and diced
2 tablespoons apricot
brandy
2 packages (3 ounce ea)
orange Jello
2 cups boiling water
1 1/2 cups cold water
1 container (4 ounce) Cool
Whip Lite®, thawed*

Sprinkle the peaches with brandy. Set aside.

Dissolve the gelatin in boiling water. Stir in cold water and chill until thickened.

Fold the peaches into one-half of the gelatin. Spoon into a six-cup mold.

Chill until set, about 10 minutes.

In a bowl, blend the whipped topping into the remaining gelatin. Spoon over a clear layer in the mold.

Chill until firm, about four hours.

Unmold. Garnish.

Per Serving (excluding unknown items): 17 Calories; trace Fat (calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Fruit; 0 Fat; 0 Carbohydrates.