

# Peaches & Cream Parfait with Raspberry Chambord Jelly

---



## **Ingredients:**

4-6 fresh peaches	Peeled and cut into wedges
4 ounces	Cream cheese, softened
½ cup	Granulated sugar – divided in half
½ teaspoon	Vanilla extract
1/8 teaspoon	Salt
2 cups	Heavy cream – divided in half
1 teaspoon	Lemon juice
10	Shortbread cookies, crumbled in chunks (we used Pecan Sandies)
4 ounces	Raspberry Chambord Jelly – well stirred until sauce-like

## Directions:

In medium bowl mix peeled and sliced peaches and lemon juice. Set aside.

In large bowl, beat cream cheese until smooth using mixer at medium speed. Add ¼ cup granulated sugar, vanilla and salt, beat until well combined. Add 1 cup heavy cream and beat at high speed until stiff peaks form.

Whipped cream topping - In large bowl beat 1 cup heavy cream using mixer on high speed and gradually add ¼ cup granulated sugar. Beat on high speed until stiff peaks form.

Using 4 parfait glasses or dessert cups, layer the crumbled cookie chunks, peach mixture and drizzle with a tablespoon of Raspberry Chambord Jelly, then add ¼ cup cream cheese mixture. Repeat all layers. Top with a dollop of whipped cream, garnish with a peach slice. Serve chilled.

