



PHOTO BY JOHN HOYT

SoDel Peach Shortcake or Trifle Recipe

Peach Shortcake Method

Make an easy summer shortcake dessert with store bought ingredients and fresh peaches.

What you need:

1. Base cake or biscuit (use any store bought poundcake, angel food cake, vanilla cake, biscuit or scone) or your own favorite recipe
2. Fresh Peaches tossed with a little brown sugar, lemon juice and salt. Can also use peach jam or preserves to toss the peaches in or as additional topping
3. Whipped Cream or store bought cool whip
4. Something Crunchy (Can use brown sugar crumble recipe below or store-bought granola, candied nuts, or even breakfast cereal like Cinnamon Toast Crunch or Golden Grahams)

Trifle Method

To assemble a trifle you need the same components as listed above. For the Base cake- any store bought pound cake, angel food cake, vanilla cake, or even a carrot cake.

You will also need simple syrup (equal parts sugar and water) that you can flavor with extract or booze of your choice depending on the flavor profile you are going for.

To assemble, layer ingredients in your serving vessel in the following order:

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|---------------------------------------|----------------------|
| 1. Base cake | 2. Simple syrup soak |
| 3. Fruit/preserves | 4. Something crunchy |
| 5. Whipped cream or cream cheese whip | 6. REPEAT |

Trifles are tastiest if you let them sit in the refrigerator for at least 24 hours after assembling so the flavors and layers have time to meld together.

Flavor combinations and possibilities are endless!

**SODEL CONCEPTS
PASTRY CHEF, DRU TEVIS**

Brown Sugar Crumble

The Ingredients:

- 1 stick butter, melted
- 1/2 pound brown sugar
- 1 1/4 cp AP flour
- 1 tsp cinnamon
- 1/2 tsp salt

The Method:

Mix dry ingredients. Stream in melted butter and mix until mixture clumps together. Spread onto sheet trays to bake at 350F for 12-15 min until it just begins to brown.

Brown Sugar Biscuits

The Ingredients:

- 1 Tbs + 2 tsp baking powder
 - 3/4 cp light brown sugar
 - 1 tsp baking soda
 - 3 cps AP flour
 - 1 tsp salt
 - 1 stick butter
 - 1 cp sour cream
 - 1/2 buttermilk
- Mix dry ingredients. Grate in cold, cubed butter, chill. Combine sour cream and milk. Add wet ingredients into dry/butter and mix with hands just combined. Roll out the dough. Fold on top of itself several times to create layers of butter and dough. Roll dough out to 1/2 in height. Cut into equal sized squares or triangle. Place on lined tray, brush with heavy cream or buttermilk, sprinkle with sugar. Bake at 375F for 8-14 min until golden..

The Method:

Cream Cheese Whipped Cream

The Ingredients:

- 1 block cream cheese
- 1 pint - 1 quart heavy cream
- 1-2 cups powdered sugar
- 1-2 tsp vanilla extract

The Method:

Paddle One Block of cream cheese in mixer until soft and broken up. Stream in a small amount of heavy cream and paddle until well combined, scraping down the bowl to ensure there are no clumps of cream cheese on the bottom of the bowl. Stream in a little more heavy cream and repeat the process. Switch to whisk attachment and continue adding a little heavy cream at a time. Sweeten with powdered sugar to taste, flavor with a vanilla extract.