

# ■ Peaches & Cream Layer Cake

## A Simple Summer Dessert Featuring Fresh Georgia Peaches

**Prep Time:** 20 minutes

**Rest Time:** 30 minutes

**Serves:** 10–12

### Ingredients

- 3 Ingles Bakery Vanilla Cake Layers
- 3 fresh peaches, sliced
- ¼ cup granulated sugar
- 2 cups heavy whipping cream
- 1 cup powdered sugar
- Fresh mint leaves, for garnish
- Fresh blueberries (optional, for a patriotic touch)

### Directions

#### Step 1: Prepare the Peaches

Slice the peaches and place them in a bowl. Sprinkle with ¼ cup granulated sugar and gently toss to coat. Allow the peaches to sit for 30 minutes to release their natural juices.

#### Step 2: Make the Whipped Cream Icing

Combine 2 cups heavy whipping cream and 1 cup powdered sugar in a large bowl. Beat until stiff peaks form.

#### Step 3: Assemble the Cake

Place the first cake layer on a serving platter. Spread with whipped cream icing and top with peaches. Repeat with the second layer. Add the third layer and frost the top and sides with the remaining icing.

#### Step 4: Garnish

Top with remaining peaches, fresh mint leaves, and blueberries if desired.

**Abby's Tip:** "This shortcut dessert starts with Ingles Bakery cake layers and fresh Georgia peaches. It's easy, beautiful, and tastes like summer in every bite."