



### **Frosty Peach Soft Serve Eton Mess Style**

*Classic English dessert inspired with layers of fresh juicy peaches*

2 large Georgia peaches, seeded (1-1/2 cups diced)  
1 Tablespoon granulated sugar  
2 ounces fresh orange juice  
8 ounces heavy whipping cream alternative (do not shake container)  
2 large white meringue cookies, coarse crushed  
2 fresh peaches, sliced, halved  
2 teaspoons or as desired Grand Marnier or Chambord liqueur, optional  
Garnish: small mint leaves if desired

1. Place diced peaches in parchment lined metal 9-inch pan, cover with a piece of parchment; place in freezer about 2 hours or until frozen.
2. Remove from freezer; break into smaller pieces, discard parchment paper.
3. **To Prepare Soft Serve:** In a strong blender, blend frozen diced peaches, sugar, orange juice, and heavy cream until whipped and soft serve texture forms. If desired, remove to metal bowl; chill in freezer while preparing remaining ingredients or soft ice cream texture.

4. **To Serve:** Using two 1-1/2 cup dessert or drinking glasses, spoon half of the prepared peach soft serve into the bottom of glasses. Sprinkle half of meringue mixture over the peach cream; arrange peach slices over the layers, drop spoonfuls of reserved peach soft serve over the peaches, sprinkle with remaining crushed meringue cookies. If desired, drizzle a little liquor over the dessert before serving. If desired, garnish with small mint leaves. Serve immediately.  
Serves: 2 large desserts

**Cook's Note:** If desired, serve the peach soft serve as a quick frosty soft serve dessert in small dessert cups. I used Silk heavy whipping cream alternative, but regular heavy cream could be substituted. If you use the alternative cream, do not shake the container, just pour out the liquid.

**About the Recipe:** Eton mess is a classic English dessert with layers of whipped cream, meringue, and fruit. We were inspired by farm fresh juicy peaches to whip up a frosty peach soft-serve and layer it into dessert glasses with some crushed, crunchy meringue cookies and luscious peach slices. We added a drizzle of raspberry liqueur for a gourmet touch before serving.