

## **Peach Ice Box Cake**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

3 cups peeled peach slices (2 to 3 peaches, depending on size)  
1-1/2 tablespoons sugar  
the juice of 1/2 lemon  
1-1/2 cups heavy cream  
2 tablespoons sugar  
2 teaspoons fruit liqueur (I used framboise, a raspberry liqueur, or blueberry cordial)  
Graham crackers as needed (I used a little more than 1 sleeve of crackers)  
blueberries or raspberries as needed for topping

### *Instructions:*

In a nonreactive bowl toss together the peach slices, sugar, and lemon juice. Set aside for 2 hours.

Whip the cream until it forms stiff peaks, stirring in the sugar and liqueur at the last minute.

Find a decorative plate. Put a little whipped cream on the bottom of the plate, underneath the spot on which you will place the crackers. Put a layer of Graham crackers on top of the cream. Follow this with a layer of whipped cream, a layer of peach slices, and another cracker layer.

You should end up with four layers of Graham crackers with three layers of whipped cream and peaches in between. Save enough whipped cream to cover the top of the final layer of crackers as well as the sides of the cake. (You MAY use a whole 2 cups of cream, but this seems excessive to me.)

Loosely cover your cake so that it is protected but isn't exposed to odors from the rest of the refrigerator, and chill the cake for at least 6 hours. (Overnight is best.) When you are ready to serve it, place fresh berries on top.

Serves 6.