

Featuring Tennessee Gourmet® Products

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Shimmer Parfait

Cake

1 (10.75-ounce) frozen pound cake, thawed and cut into cubes	1/3 cup honey, for drizzling
2 Tbsp. butter, melted	Vegetable cooking spray

Cream Filling

1 (8 ounce) container mascarpone cheese	1/2 tsp. lemon zest
1/2 cup whipping cream	3 Tbsp. Tennessee Gourmet® Snow Peach & Spice, at room temperature
1/8 cup granulated sugar	Sliced peaches for garnish

Cake

Preheat the oven to 350° F.

Cut the cake down the center lengthwise. Slice the loaf into 1 inch slices. This should give you approximately 16 cubes. Spray a 12X18 baking pan with cooking spray. Arrange the pound cake in a single layer on the prepared pan. Brush with the melted butter and drizzle with honey. Bake for 7 to 8 minutes or until lightly golden brown. Set aside to cool for 10 minutes.

Cream Filling

In a medium bowl, using an electric hand mixer, beat all the ingredients together until stiff peaks form, about 1 minute.

In a parfait glass add 1 tbsp. of the cream, add 2 cake cubes, add another layer of cream. Repeat the process until the glass is full. Depending on the size of the glass this will make 4-8 servings. Top with cream and garnish with a few slices of peach. Refrigerate for at least 1 hour before serving.