
Peach Bavarian

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Taste of Home Magazine - June-July 2021

Servings: 8

Start to Finish Time: 15 minutes

1 can (15-1/4 ounce) sliced peaches

2 packages (3 ounce ea) peach or apricot gelatin

1/2 cup sugar

2 cups boiling water

1 teaspoon almond extract

1 carton (8 ounce) frozen whipped topping, thawed

additional sliced peaches (optional)

Drain the peaches, reserving 2/3 cup of the juice. Chop the peaches into small pieces. Set aside.

In a large bowl, dissolve the gelatin and sugar in boiling water. Stir in the reserved juice.

Chill until slightly thickened.

Stir the extract into the whipped topping. Gently fold in the gelatin mixture. Fold in the peaches.

Pour the mixture into an oiled six-cup mold.

Chill overnight.

Unmold onto a serving platter. Garnish with peaches, if desired.

Dessert

Per Serving (excluding unknown items): 58 Calories; trace Fat (0.4% calories from fat); trace Protein; 15g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.