

## Palisade Cake Bites

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### *Peach filling*

3 ripe Palisade peaches-blanching, peeled, chopped  
1/3 c. sugar  
1/4 c. water  
1 packet gelatin

### *White cake*

1 c. + 2 T. cake flour  
1/2 c. all-purpose flour  
1 1/2 t. baking powder  
1/2 t. salt  
1/2 c. butter, cut into 8 chunks  
3/4 c. sugar  
1 egg  
1/2 c. cold 1% milk  
1 t. vanilla  
2 egg whites  
1/8 t. cream of tartar  
2 T. peach liqueur

### *Whipped topping*

1 c. heavy cream  
1 t. peach liqueur  
1. T sugar

### *Making the peach filling...*

If you've never blanched peaches before it is super easy! Place the three peaches in a small pot of boiling water for 1 to 2 minutes. Then plunge the peaches into ice cold water and the skins will slip off quite easily when rubbed. Cut in half, remove pit and chop. Combine the chopped peaches and sugar in a medium saucepan and heat on medium high heat. Sprinkle the gelatin in a cup containing the water and let sit for 5 minutes. Whisk the boiling peaches while smashing the peaches further with the end of the whisk. Add the gelatin and continue whisking and boiling for about 5 minutes. Set aside to cool. This can be made a day or two ahead of time and slightly reheated to liquefy before spreading on the cake.

### *Making the cake...*

Sift the flours, baking powder and salt together and set aside. Beat the butter on medium high-speed using the paddle attachment on a stand mixer until it is ribbon-like in texture. Add the sugar and beat on medium high for a minute. Add the egg and beat another minute. Add half the flour mixture and continue beating for 30 seconds. Add the cold milk and remaining flour and beat on high-speed for 1 minute. Scrape down

the sides of the bowl and beat another minute. Pour the batter into a 9 x 13 pan that has been buttered and floured after lining the bottom with parchment paper. It will be a thin layer of batter.

Bake at 350 degrees Fahrenheit for 20 to 25 minutes.

Let cool for 20 minutes and then remove the cake and let cool another 10 minutes. Slice the cake in half vertically and then horizontally. This is a thin cake and can break when handling if not cut in half vertically first. Place the bottom halves back in the pan and generously cover with the peach filling. Place the other two halves on top. Using a silicon brush, cover the top with the peach liqueur.

*Preparing the whipped topping...*

Combine the cream, sugar and liqueur and beat with a hand mixer on high-speed for several minutes until peaks form. Spread the whipped topping on the cake and refrigerate for at least an hour before serving.

Cut the cakes into small squares or using a large circular cookie cutter cut into circles before serving.