

PEACH BLOSSOM PIE PARFAIT

PHYLLIS/MOM

1 CUP PEACH SYRUP (PINEAPPLE JUICE OR THE LIKE)
1 3-OUNCE LEMON FLAVORED GELATIN
1/2 CUP COLD WATER
1 PINT VANILLA ICE CREAM
1/8 TEAS ALMOND EXTRACT
2-1/2 CUPS SLICED OR CRUSHED PEACHES (drained)
1 9 INCH BAKED PASTRY SHELL

HEAT SYRUP TO BOILING IN SAUCEPAN. REMOVE FROM HEAT, ADD GELATIN AND STIR UNTIL DISSOLVED. ADD 1/2 CUP COLD WATER. CUT ICE CREAM INTO SIX PIECES: ADD TO HOT LIQUID. STIR UNTIL MELTED. ADD ALMOND EXTRACT. CHILL UNTIL MIXTURE BEGINS TO THICKEN AND MOUND WHEN SPOONED, 35 to 40 MINUTES. FOLD IN PEACHES. POUR INTO COOLED BAKED PASTRY SHELL. CHILL. GARNISH WITH WHIPPED CREAM AND PEACH SLICES.