
Peach Ice Cream Layered Dessert

My own design.



Not exactly a recipe, just suggestions!

8 vanilla meringue cookies, crumbled (Trader Joe's, 2 per serving)

2 cups peach ice cream (1/2 cup per serving)

1/2 cup peach puree (about 2 T per serving)

Drizzle of balsamic glaze (sweet, reduced balsamic vinegar, Trader Joe's)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 4

By all means, use your own proportions. It's the flavor combination you're after!

1. If using home made ice cream, allow it to sit out at room temp for 10 minutes or so to soften, so you can scoop it easily.
2. Into small dishes sprinkle a few of the meringue cookie crumbs. Top with the ice cream.
3. Spoon portions of the peach puree on top of the ice cream, then sprinkle with the remaining meringue cookie crumbs.
4. Drizzle the top with about 2 teaspoons of balsamic glaze. Serve.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .