



Peaches and Strawberries with Mascarpone

Makes 6 servings

Ingredients:

½ tsp vanilla extract
8 oz mascarpone
6 ripe Wawona Peaches, halved and pitted
2 tsp olive oil, plus 2 Tbsp for brushing grill
¼ cup honey
¾ cup granola
12 fresh Red Blossom Strawberries, sliced
Fresh mint (optional)

Instructions:

Heat grill to medium-high, 375 to 400 F. In a mixing bowl, fold vanilla into mascarpone until well combined. Chill until ready to use. Brush peach tops with olive oil. Brush grill with olive oil and grill peaches top side down for 3 minutes, or until grill marks appear. Carefully rotate and grill 3 minutes, or until peaches have softened slightly but still hold their shape. Remove from grill. Spoon mascarpone mixture on the cut side of each peach. Drizzle with honey. Sprinkle with granola over top. Serve immediately.

Tip: Garnish with fresh mint.

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Peach and Strawberry Cream Trifle

Makes 8 to 10 servings

Ingredients:

- 1 package (4.6 oz) vanilla pudding and pie filling mix, (not instant)
- 3 cups whole milk
- 1 large fresh Wawona Peach, peeled and cubed
- 1½ quarts (6 cups) fresh Red Blossom Strawberries, sliced
- ¼ cup sugar
- 1 cup heavy whipping cream
- 1 cup mini chocolate chips, ¼ cup set aside for garnish
- 1 Kirkland Signature™ Butter Pound Cake Loaf, cut in half horizontally
- ¼ cup strawberry preserves
- ¼ cup orange juice
- ¼ cup slivered almonds, toasted
- 2 large fresh Wawona Peaches, sliced thinly

Instructions:

Prepare pudding mix as directed on package for pudding using 3 cups milk. Cover with plastic wrap. Refrigerate at least 2 hours until chilled. Mix peaches, strawberries and sugar. Let stand at room temperature for 15 minutes.

Beat whipping cream in a small bowl with an electric mixer on high until stiff. Fold whipped cream and ¾ cup chocolate chips into pudding. Spread preserves on cut sides of pound cake. Replace pound cake top layer. Slice into ½" pieces. Drizzle with orange juice. Slice into 9 slices of pound cake in a 3- to 4-quart glass bowl. Spoon half of strawberry mixture over cake. Spoon half of pudding mixture over strawberry mixture. Repeat layers with remaining cake, strawberry mixture and pudding mixture. Refrigerate at least 2 hours. Sprinkle with almonds. Top with peaches and remaining ¼ cup chocolate chips. Serve immediately.

Tip: Freeze pound cake for easier slicing.

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