Peaches and Cream Cheese Pie

Provided by Patricia McHugh Jeffries, Mebane, NC
From the Tastes in Plaid Cookbook, 1990

Ingredients:

Step 1

¾ cup	Flour
1 pkg	Vanilla pudding mix (not instant)
½ tsp	Salt
1 tsp	Baking Powder
3 Tbsp	Butter, softened

Step 2

1 can	Drained, sliced peaches, reserving juice

Step 3

1 8oz pkg	Cream cheese
½ cup	Sugar
6 Tbsp	Reserved peach juice

Step 4

1 Tbsp	Sugar
½ tsp	Cinnamon

Directions:

Step 1: Combine all ingredients and beat 2 minutes at medium speed. Pour into greased 10-inch deep dish pie plate.

Step 2: Slice peaches in half and carefully arrange in batter, leaving a ½ inch border.

Step 3: Combine cheese, sugar and juice and beat 2 minutes. Spoon over peaches, leaving ½ inch of batter as a border.

Step 4: Combine the last 2 ingredients and sprinkle over entire pie. Bake at 350° for 30 to 35 minutes until crust is golden brown. Filling will appear soft. Keep refrigerated.

Yield: 6 to 8 servings