

# Peaches N Cream Pie

$\frac{3}{4}$  cup all purpose flour

$\frac{1}{2}$  tsp salt

1 tsp baking powder

3 (3oz) pkg non-instant vanilla pudding mix

3 Tbsp butter, softened

1 egg

$\frac{1}{2}$  cup milk

1 cup fresh peaches, sliced

1 (8oz) package cream cheese, softened

$\frac{1}{2}$  cup granulated sugar

1 tsp cinnamon

Pre heat oven to 350. Grease sides and bottom of a 9 inch deep dish pie pan. In a medium mixing bowl, mix flour, salt, baking powder and pudding mix. Add in butter, egg and milk. Beat for 2 minutes. Pour mixture into pie pan, arranging the peach slices on top of the pudding mix. IN a small mixing bowl, beat cream cheese until fluffy. Add  $\frac{1}{2}$  cup sugar and 3 Tbsp water or peach juice. Beat for 2 minutes. Spoon mixture over peach slices having 1 inch border from the top edge of the pie pan. Mix together 1 Tbsp sugar and 1 tsp cinnamon and sprinkle over top. Bake for 30 to 35 minutes or until golden brown. Chill before serving.