

Peaches and Cream Cheese Cake

Grease bottom and sides of 9" deep dish or 10" pie pan

Combine in large bowl, beat 2 minutes at medium speed and pour into pan:

$\frac{3}{4}$ C flour
 $\frac{1}{2}$ tsp. Salt
3-1/4 oz. Dry vanilla pudding (not instant)
3 T butter or margarine, softened
1 egg
 $\frac{1}{2}$ C milk

Pour over batter:

15-20 oz. Can sliced peaches or pineapple chunks, well drained. Reserve juice.

Combine in small bowl, beat 2 minutes at medium speed, spoon to within 1" of edge of batter:

1 - 8 oz. Pkg. Cream cheese, softened
 $\frac{1}{2}$ C sugar
3 T reserved juice

Combine, sprinkle over filling:

1 T sugar
 $\frac{1}{2}$ tsp. Cinnamon

Bake at 350 for 30-35 minutes. Filling will look soft. Cool. Refrigerate until well chilled.