



www.yodershometownmarket.com



Peaches and Cream Cheesecake

Cake:

$\frac{3}{4}$ cup Flour
1 teaspoon Baking Powder
 $\frac{1}{2}$ teaspoon Salt
1 – $3\frac{1}{4}$ oz. package Vanilla Pudding (not instant)
3 Tablespoon Butter, softened
1 Egg
 $\frac{1}{2}$ cup Milk

Filling:

1 – 16 oz. can Sliced Peaches
8 oz. Cream Cheese, room temperature
 $\frac{1}{2}$ cup White Sugar

Topping:

1 Tablespoon White Sugar
 $\frac{1}{2}$ teaspoon Ground Cinnamon

In a large bowl, combine cake and pudding mix. Beat for 2 minutes at medium speed. Pour into greased 9" round pan. Drain peaches, reserving 3 Tablespoons juice. Combine cream cheese, sugar, and peach juice. Carefully spoon cream cheese mixture on top of batter (to within 1" from edge).

Arrange peaches on top of cream cheese layer.

Mix sugar and cinnamon. Sprinkle on top of peaches.

Bake at 350° for 30 – 35 minutes or until crust is golden brown (filling will be soft).