

Favorite Recipes from The Village at Shrewsbury Residents

Peaches 'N Cream Cheesecake

Submitted by Mary Jane Ward



Directions

Preheat oven to 350°. Grease or spray with Pam the bottom and sides of a 9-inch deep dish or 10-inch pie pan. Combine the following ingredients in a large mixer bowl and beat 2 minutes at medium speed. Then pour into the greased pan.

- ¾ cup all purpose flour
- 1 tsp baking powder
- ½ tsp salt
- 3¼ oz. package dry vanilla pudding mix (not instant)
- 3 Tbs butter or margarine softened
- 1 egg
- ½ cup milk

Thoroughly drain 1 (15-20 oz.) can of sliced peaches or pineapple chunks. Reserve the juice for the next step of the recipe. Arrange the peaches or pineapple over the batter

Combine the following ingredients in a small mixer bowl and beat for two minutes at medium speed. Spoon over the peaches or pineapple to within one inch of edge of batter.

- 1 (8 oz.) package cream cheese softened
- ½ cup sugar
- 3 Tbs of reserved juice

Combine the following and sprinkle over the cream cheese mixture.

- 1 Tbs sugar
- ½ tsp cinnamon

Bake at 350° for 30 to 35 minutes until crust is golden brown. Filling will appear soft. Store in refrigerator.